THE BEE
WASHINGTON

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Congressional Library.

Williams Charge

DISCRIMINATION DENIED.
ISTHMIAN CANAL COMMISSION

Washington Office,
July 9, 1908.

Mr. W. Calvin Chase,
Attorney-at-law,
Washington, D. C.

Sir:

Referring to your recent personal call at this office relative to the complaint of Mr. Henry Williams, a colored blacksmith helper on the Isthmus, I beg to enclose for your information a copy of a letter dated June 29th from the Chairman of the Commission relative to this matter.

A copy of the letter is also being sent to Mr. Williams at 1216 Rice street, Houston, Texas.

Very respectfully,
F. C. Boggs,
Captain, Corps of Engineers, U.S.A.,
Acting Chief of Office.

ISTHMIAN CANAL COMMISSION

Culebra, Canal Zone,
June 29, 1908.

Lt.Col. H. F. Hodges, Chief of Office
Isthmian Canal Commission.
Washington, D. C.

Dear Sir:

I am in receipt of your letter of June 16th, forwarding complaint of Henry Williams,a colored blacksmith helper employed on the Isthmus by the Commission, with reference to certain conditions affecting his employment, as well as conditions affecting other colored Americans, and in reply beg to request that you notify Mr. Williams at the address given in his communication, 1216 Rice St., Houston, Texas, and also his attorney, Mr. W. Calvin Chase, Washington, D. C., that he has not been transferred from the gold to the silver roll, and that there has been absolutely no intention of making such a transfer. I am at a loss to know where he obtained this information, as it is entirely wrong. His other statements are equally baseless as well, as follows:

1. "The moment a white foreigner arrives, who doesn't understand a word of English, he is assigned to the 'gold' roll." This statement is absolutely false, as, under Executive Order of February 8th, 1908, no one can be employed on the "gold" roll who is not an American citizen.

2. "Objections are often made by the foreigners to colored Americans riding, having first-class passage, on the cars, while no objections are made to foreigners."

Anyone, black, white, American or alien, can ride first-class on the Panama Railroad if he has the desire and the ability to pay for first-class ticket; likewise, any man can ride second-class provided he wants to pay second-class fare. There is no more objection to colored employees riding first-class than there is for white employees riding second-class; it depends entirely upon the price which the person desires to pay for his passage.

3. "All sub-bosses are more or less foreigners, hence they discriminate against colored Americans in favor of foreigners."

American citizens are given prefererce for promotion; the statement that the greater percentage of foremen are not Americans is not true.

4. "Many other things I might call to your attention, ,but I prefer to lay them before the Commission, which is impossible for me to see on the isthmus."

The statement that Mr. Williams, or any other employee, is unable to lay any proper grievance before the Commission is untrue. Mr. Williams and a delegation of his fellow-employees have called on me at Culebra and were given a hearing by Commissioner Rousseau, Head of Department of Motive Power and Mechinery, last summer, with reference to their quarters. I found their complaint well-founded and ordered the repairs, etc. So far as I was aware, every grievance which existed had been given consideration.

The truth of this whole matter is, that Mr. Williams is what the men down here call an "agitator," and he seems to feel that he is obliged to find fault whether there is any basis for same or not. I have been informed that the other colored Americans on the Isthmus are not in sympathy with him or his actions. Every man has the right to protest against what he considers unfair conditions, but a man who will intentionally exaggerate and invent statements is not a man whose employment is for the interests of the work.

As a matter of fact, in accordance with existing rules, we are, as you know, giving preference to Americans, whether white or black, all along the line of work, and regular means are provided for any grievances to be brought to my attention by any employees.

Yours very truly,
(Signed) George W. Goethals,
Chairman and Chief Engineer.

APOLIGIZES FOR HIS ARREST

Register J. W. Lyon's Plea.

Mr. J. W. Lyons, formerly register of the treasury, who was arrested with several of his friends some few weeks ago, testified before the police trial board last Monday. It will be remembered that at the time of this arrest Mr. Lyons and several other well-known citizens were quietly conversing about politics at the time an officer placed him and his friends under arrest and conveyed them to the station-house in a patrol wagon.

The circumstances of the arrest was discussed in the office of the district attorney, Mr. Pugh, Lyons and the officer being present with the others who were placed under arrest. Lyons begged the district attorney not to carry the case in court, while the officer insisted on having the case aired in court. Inspector Cross having heard of the alleged unjust arrest insisted on Lyons preferring charges against the officer. Lyons refused, hence Inspector Cross preferred the charges, and when the case came up for trial Lyons sent word that he had left the city, when in fact he was seen standing at the corner of 7th and 8th avenue having his shoes shined. He subsequently sent a letter to the chief of police to have the case to go over till after his return from the Chicago national convention. He returned and last Monday the case was heard by that august body, the trial board, which is known for its celebrated decisions. After Lyons had given in his testimony he asked permission to make a general statement, and among other things this is what he said:

HIS APOLOGY.

"I understand that this officer," meaning the one who placed him and his friends under arrest, "has an excelent record in his neighborhood, and I don't want to do anything that will injure him."

"But," said the presiding judge, "he arrested you without cause."

GIVES A REASON.

"Lyons, I can give a reason for that," remarked the gentleman from Georgia. "After he told us to move on, I took out a pencil and paper and asked for his number, which no doubt angered him."

He was seen on the outside and asked how the trial ended. He said that a decision had not been reached.

Two visitors who were present at the time left the trial board in disgust.

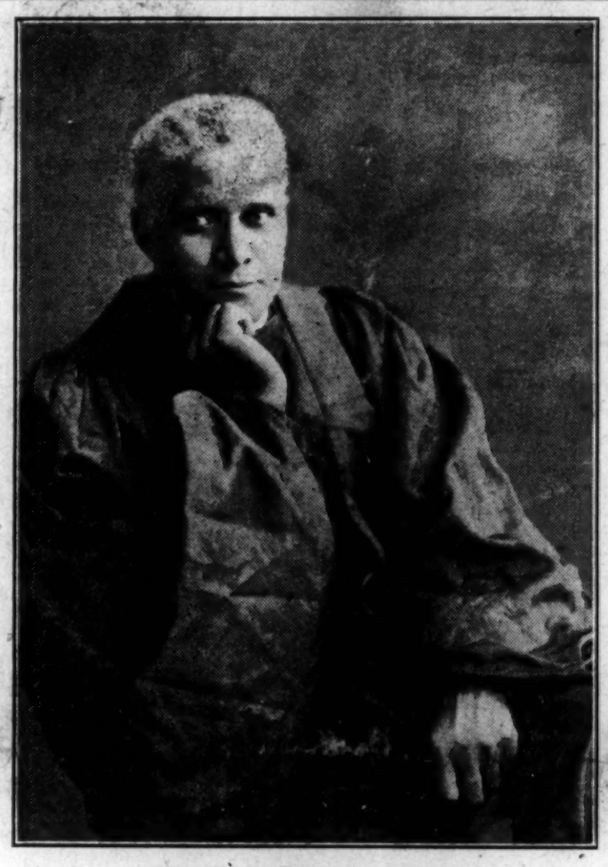
DELEGATES ORGANIZE.

Representatives of Lodges of Odd Fellows Choose Officers.

The delegates recently elected by the subordinate lodges of the Grand United Order of Odd Fellows in the District of Columbia to represent them in the fourteenth biennial movable committee meeting at Atlantic City have organized as follows:

Chairman of the District delegation, W. C. Martin; vice chairman, C. S. Hill; secretary, Dr. Carroll Brooks; treasurer, J. W. Lee. The chairman appointed the following committees: On transportation, W. O. Davis, T. H. Wright, H. H. Nailor; on badges, J. H. Coleman, W. H. Brown, J. McCowan.

Delegates to the coming international meeting of the order have been chosen, as follows: Union Friendship, No. 891, S. H. Hatton; Potomac Union, No. 892, J. W.Lee; Eastern Star, No. 1028, Dr. W. C. Jones; John F. Cook, No. 1185, J. W. Richardson; Mount Olive, No. 1333, T. H. Wright; Free Grace, No. 1343, Dr. Carroll Brooks; Rising Sun, No. 1365, A.S.Howard; Bloom of Youth, No. 1368, W. B. Harris; Star of the West, No. 1369, A. Hayson; Peter Ogden, No. 1374, George G. Freeman; Western Star, No. 1380, Barclay Hawkins; J. McC. Crummill,No. 1437, C. S. Hill; Green Mountain, No. 1477, R. F. Williams; Simon, No. 1602, Isaiah Brown; Old Ark, No. 1695, J. W. Davis; Rose Hill, No. 1726, H. Braxton; Social, No. 1819, H. Miller; Union Light, No. 1965, W. H. Brown; Osceola, No. 2033, J. McCowan; W. A. Freeman, No. 2099, H. H. Nailor; A. K. Manning, No. 2361, W. L. Pollard; Golden Reef, No. 2362, J. E. Jackson; Traveling Pilgrims, No. 2358, A. F. Jackson; Corinthian, No. 3857, W. L. Houston; Young Men's Progressive, No. 4156, J. Ford; Eureka, No. 4562, H. H. Banks; Root of David, No. 5414, W. C. Martin; Excelsior, No. 5441, W. O. Davis; D. B. Bowser, No. 6854, J. H. Coleman.



BISHOP ALEX WALTERS
Who is leading the Revolt Against Sec Taft

THE WASHINGTON TESTIMONIAL.

The people of this country, irrespective of color or condition, will take part in tendering Dr. Booker T. Wshington a testimonial next month in this city. This will be the greatest event in the history of this great educator. Every school child is invited to participate. Dr. Washington is doing more today to emancipate the Negro than any other colored American. The day prior to the testimonial the local Negro Business League will take the visiting delegates and visitors down the river. The next day will be the testimonial to Dr. Washington. Let this be a holiday for the Negro.

NEW HEADQUARTERS.

The Negro Business League has secured permanent headquarters at A. H. Underdown's, Fourteenth and S streets northwest. The League has two large and commodious rooms for the entertainment of its friends. President W. Sidney Pittman, with his strong corps of workers, proposes to have a strong and first-class Negro Business League in this city, second to none in the country. Mr. Pittman is a worker and a genial young man whose friends are flocking to his to build up a strong and powerful organiaztion. The corps of officers have pledged themselves to be responsible for the maintenance of the new headquarters until the League is able to become responsible for all indebtedness.

Read The Bee.

CHILD LABOR

To the Editor of the Bee:

Knowing that you are interested in the welfare of all the people in the community, white and black, rich and poor, high and low, and are foremost in championing the rights of your race, I write you to ask that you will intercede in behalf of our poor boys and girls whom we have been striving to lift beyond the influence of vagrancy, pauperism, idleness and crime. It is well known that as a class we are poor. Notwithstanding this we are striving to educate our citizens, industrious, thrifty, energetic and provident. If the administration of affairs as conducted by the person at Franklin Building who has been given authority to pass upon the qualifications respecting their right to work is to be continued as in the past, our streets will be filled with idle children, our homes rendered miserable and the juvenile courts filled with children who under a wiser, more judicious and just management would become a comfort to their parents, a help to themselves and a credit to their race. I am impelled to make this appeal because I have a child who has conformed to all of the requirements of the law relating to child labor. His mother presented the required certificate, and after having been asked a dozen or more impertinent questions, such as "How many rooms are there in your house?" "How much does your husband get a month?" and other like irrelevent questions, concludes his examination (?) by denying my child the schooling certificate which is necessary to enable him to work. I am not inclined to unjustly criticize those in authority, but I do think that when an officer so far forgets his duty as to carry his prejudice and impudence so far as to defeat the true ends for which the law was instituted, it would seem high time to make a vigorous protest against such high-handed discrimination. I have noticed that when a *white* child has applied for permission to work that the only question usually asked is,, "What kind of work do you want to do?" Whereupon, without further ceremony or questions the desired permission is granted.

If the rights of our colored children to work are to be passed upon by an incompetent, pompous and unjust officer of the public school system, it were far better if all of the children desiring to work during the summer vacation present themselves before the honest, upright, sympathetic and just Judge De Lacey for a determination as to their rights to work. Yours respectfully,

A PARENT.

FUNERAL OF E. E. COOPER.

The funeral services for E. E. Cooper, who died July 9, took place at the residence, 1906 Sixth street northwest, at 2 p.m. Sunday last. The Rev. O. L. Mitchell, D.D., pastor of St. Mary's Episcopal Church, officiated.

The remains were interred at 3 p. m. today in Harmony Cemetery. The pallbearers were Judge Robert H. Terrell, Recorder of Deeds; John C. Dancy, auditor; Ralph Tyler, Chas. H. Hall, James W. Gray and R. W. Thompson.

E. E. Cooper established the Indianapolis Freeman, which he edited for a time, and was one of the best-known colored newspaper writers in the country. He established the Colored American in Washington, which he edited for several years. Later a field agent in the Twelfth Census, he was assigned to the work of compiling Church statistics.

SOME OF THE SOLID MEN OF WASHINGTON.

This city has a number of solid men. Among a few are:

Jerome A. Johnson, a life-long resident and a man of influence.

J. William Mayes, who has won his way by industry and close study.

John Francis Wilkinson, the old reliable.

Dr. Johmn R. Francis, who is regarded to be a man of wealth.

John F. and George F. C. Cook, two brothers without a blemish.

Rev. Walter H. Brown, Dr. W. Bishop Johnson, Rev. Rivers, Dr. George H. Richardson, Dr. W. L. Williston, Dr. Charles T. West, Jas. Otway Holmes, Brown and Savoy, J. W. Gray, L. Cosley, M. C. Maxfiedl, a strong race advocate, Dr. William Davis, Dr. W. L. Smith, Chief W. R. Griffin, and many others who are doing something to build up he people.

Miss M. E. Janifer will leave the city in a few days for the West. She will remain five weeks.

LARGE GAIN REPORTED.

Officers of Washington Division of True Reformers Installed.

The installation ceremonies of the Washington Division of the G. U. O. of T. R. were held at True Reformers' Hall Friday night. The main auditorium was packed to the doors with members dressed in white and wearing their regalia. Addresses were delivered by F. W. Dixon, M. M. Pearce, Mrs. R. M. Lampkins, Mrs. E. B. Jordan, J. W. Branson, Philip Gaines and others. Chief Griffin reported that there had been fifty-two deaths since September, 1907,and that $7,263 had been paid to their families. The division had enrolled 990 new members since last September. The roll showed 84 local fountains, with 5,990 members. One of the fountains is named Roosevelt. The number of officers installed was 168 past officers and 1,000 of all grades. Prizes for meritorious service were given to Philip Gaines,Mrs. Sallie M. Stockton, Mrs. Marion Williams, Miss Isabelle Wheeler and Mrs. Martha Webb. The prizes consisted of $20 in gold, gold medals,and large portraits, and were awarded by Chief Griffin.

One of the main reasons the colored Masons of the United States are having the trouble they have, and especially in the District of Columbia, is that if bull-headed and ignorant presiding officers.

Mr. Bryan is going to have a plank in the platform to catch the Negro. The Republicans and the Negro are like man and wife: fight one minute and love the next. Whenever you hear a Negro say he is a Democrat you may put him down as talking through his hat.

His Eminence, Cardinal Gibbons, will sail for Europe the middle of July to attend the Eucharistic Congres at London, September 9 to 13.

The Italian Masons of the District of Columbia honored the memory of Garibaldi by celebrating the one hundred and first anniversary of his birth.

People living in glass houses should be careful in slinging stones; sometimes there is a reaction, with the result of a smash-up.

PARAGRAPHIC NEWS

By Miss Beatris L. Chase.

Frank H. Hitchcock has been chosen chairman of the Republican National Committee.

From now on everybody will be anxiously awaiting the results of the November election.

The Odd Fellows, of Frankfort, Ky., celebrated the completion of their new hall last week.

The death of Mr. Edward E. Cooper was a shock to his many friends.

It is claimed that Bishop Walters has declared himself for Bryan.

The True Reformers turned out in full last Friday evening to witness the installment of the officers of the various Fountains.

This city experienced the hottest day of the year last Sunday, when the thermometer reached 104 degrees in the shade.

The Olympic games were opened by King Edward last Monday at London, and the Americans started off by winning.

Much damage was done by the storm which swept over the city and the vicinity last Sunday, especially to the floating craft on the river.

The officers of the Maine Hospital have started a study of rat leprosy which has been discovered in San Francisco. It is thought the disease is contagious.

The jail of this city is greatly overcrowded. In many cases two prisoners are compelled to remain in one cell.

The recent child labor law which has been put into effect has caused the department stores to make a wholesale discharge of many of the employes because they were under 16 years of age.

The Democratic National Committee has decided that no amount over $10,000 will be accepted by them in the coming campaign.

Several fires were discovered during the present week and it is the belief of some that they were the work of some person or persons.

In Atlanta, Ga., a fire which threatened to do serious damage, was put out by the coming up of a heavy rain storm.

The intense heat of the past few days has done great damage to the crops of the neighboring districts.

William J. Bryan,, the Democratic nominee for president, thinks that the vice-president should be a cabinet adviser, and that a second term should not be entertained.

Eight nations will be represented in the great naval display which will take place at Quebec, beginning with the 19th inst.

The commissioners will enforce the law requiring all persons on the pension roll for disabilities incurred while in service of the police or fire departments, to undergo a medical examination to decide whether said pension shall continue or not.

Two trolley cars were wrecked by strikers at Chester, Pa., last Monday night. Dynamite was used.

Much interest is manifested in the balloon tests at Fort Myer this week, especially in those which are heavier than air.

Postmaster Barnes has announced that $1,440 has been allowed for the purchase of two automobiles to be used for the collection of mail. Each will cover two routes now covered by horse and wagon.

The Bureau of Manufactures at the Census Building will remove to the Adams Building.

W. A. S. Wright was ordained deacon at St. Luke's Protestant Episcopal Church, June 21. Rev. W. F. Adams, Bishop of Easton, officiated.

Our old friend, Prof. J. H. Hill, Thirty-third Degree, professor in charge of Manual Training School of the District of Columbia, is having grand success with his classes.

Rev. T. H. Walker, Thirty-third Degree, has left for Pennsylvania, to be gone several months.

Read The Bee.

FOR HOT WEATHER.

PALATABLE AND HEALTHFUL SUMMER DISHES.

Recipes Recommended by Famous Chef of Philadelphia—Clam Puffs and Steamed Clams Pronounced Delicious.

Jules Pinjon, chief of the Cafe l'Aiglon, gives the following ways of serving strawberries, and he adds a delicious chicken dish for luncheon or supper:

Strawberries Ferinia.—Select firm strawberries, wash and drain dry. Then they should be marinated in curacao, serve on top of a layer of lemon water ice and whipped cream; decorate with maraschino cherries.

Strawberries Romanoff.—Strawberries marinated in curacao and orange juice served in the shape of a timbale with whipped cream on top.

Emince of Chicken, Alphonse.—Saute in butter, red and green peppers. Add to this minced chicken and lobster cut in dice. Cook a few minutes and serve on a bed of hot boiled rice, with tomato sauce.

Steamed Clams.—Soft-shelled clams steamed and eaten from the shells are delicious. To prepare them, wash well and put them without water in a deep covered pan and heat. When the shells are open they are ready to serve in a deep dish covered with a napkin. Each should be lifted from the shell by the end, dipped in melted butter and eaten as it is.

Clam Puffs.—A dainty supper dish is made of one dozen clams chopped fine, to which are added the beaten yolks of three eggs, a dash of cayenne, one tablespoonful of milk and one of clam juice. Thicken this with flour until it drops thick from a spoon. Have ready a deep pan of boiling lard, and just before cooking mix through clams one teaspoonful of baking powder. Drop one spoonful at a time in hot lard and fry a light brown. Serve on napkin with watercress or quarters of lemon.

Scallops Fried.—Dry a pint of scallops in a napkin. Roll in fine crumbs, then in beaten egg, and again in crumbs. Put into a wire basket and fry in hot lard until light brown, shake the basket well while frying so as to cook evenly. Sprinkle with salt and serve with sauce tartare.

Creamed Scallops.—Dry scallops in a napkin. Make in your chafing dish a very thick rich white sauce with one cup of cream, one tablespoonful of butter and two of flour. Stir until smooth and thick and season with salt and paprika. Now add scallops and simmer for one minute; do not cook longer or scallops will toughen and shrink. Serve in scallop shells sprinkled with bread crumbs and browned.

Scallops with Bacon.—Fry scallops and in another pan fry strips of bacon until they are crisp. Serve on a flat dish, placing bacon on the bottom of dish and heaping scallops on that. Sauce tartare should be served with this, but if this is not available, serve with quarters of lemon and cress.—Philadelphia Ledger.

With Nasturtiums.

Nasturtium leaves and blossoms make delightful little sandwiches if prepared by putting both leaves and blossoms in ice water for a half hour before using. Then cut the bread in thin slices, butter lightly and lay on the lower slice of each matched pair a medium-sized leaf or several of the bright-colored petals. Sprinkle lightly with salft, or spread with the thinnest layer of mayonnaise (just a suspicion, as you do not wish to lose sight of the aromatic pungency of the flower itself), and put together. This sandwich is particularly appropriate at a daisy and buttercup wedding.

Jellied Prune Pudding.

One-half pound prunes, three cups cold water, one cup sugar, one-fourth cup lemon juice, two tablespoons granulated gelatine in one-half cup cold water. Wash the prunes and soak in three cups of cold water over night. Cook in the same water until tender. Remove stones and cut up in quarters. Make a syrup of the prune water (there should be two cups) and sugar. Put the gelatine in the hot syrup. Add the lemon juice. Strain. When nearly cold add the prunes. Serve with cream and sugar.

Silver Cake.

For the silver cake mix a cupful of sugar with a half cup sour cream, adding a scant half teaspoonful of soda and a cup and three-quarters of flour. Lastly, fold in the stiffly whipped whites of four eggs and flavor with a little lemon. Bake in a bread tin, lined with buttered paper, putting in the batter in alternate spoonfuls. Bake in a steady, moderate oven and, when cold, ice with a plain white icing flavored with lemon or orange.

Soft Gingerbread.

Put into your mixing bowl 1 cup molasses, 1 teaspoon of ginger and 1 teaspoon soda. Stir these together thoroughly while shortening size of a small egg is melting. Add that and 1 cup of boiling water, then stir in enough sifted flour to make a thin batter, as for griddle cakes.

Chickens' Feet.

A delicious addition for a pot au feu is made from a half dozen pairs chickens' feet cooked in three quarts water until simmered down to a pint and a half stock. This makes a delicious jelly, and is also a desirable addition to any fricassee.

Gentian for Sick Headache.

Get one ounce of gentian root, put in a pitcher and pour one quart of boiling water over it. Let simmer. Take a small wine glass after meals.

LORE OF THE FRYING PAN.

Why This Method of Cooking Is So Often Unsatisfactory.

Probably more false economy is shown in methods of frying than in any other form of cookery. Cooking in a little fat is not frying and among cooks is called sauteing, a word adapted from the French saute, meaning to cook in a little fat. This method, which to the amateur seems the easiest and is most generally practiced, is what has brought the frying pan and fried foods into just disrepute. It is almost impossible to heat the fat without scorching it and to cook in this way often means merely to partially burn the food.

If cooking one side of a slice of fish, for instance, is accomplished successfully, when it is turned over, the cooked side, now the upper side, cools rapidly. The surplus fat on its surface must soak in and cannot be drained off afterward; the sides of the slice also are not sealed immediately and soak more or less fat. It takes more fat to saute than to fry in deep fat, for whatever is not absorbed by the food is wasted, as it is scorched more or less and mingled with bits of food. It is usually scraped into the kitchen waste. The fact has been proven many times by carefully weighing fat used and amount left over, after both deep frying and sauteing, that the least is wasted in frying in a large amount that gives complete immersion.

Slices of fish, either egged and crumbed, or rolled in flour or meal, are fit for an epicure when cooked in deep fat in a frying basket and served unbroken. The average sauted slice of fish needs a good deal of fixing to make it look well and a robust appetite to enjoy its mussiness.

The best fat for frying is a question asked almost as often as what baking powder is the best. If we could have olive oil cheap enough it would be an ideal fat, but the best available frying medium is acknowledged by a majority of the best cooks to be good lard. If prejudice is strong against lard, use any of the substitutes in the market. Many of these are composed of vegetable oils and beef suet and to use them successfully one must follow directions closely as given by the manufacturers, for a vegetable oil will be hot enough to fry before it smokes or shows the blue vapor required in lard. Lard is the medium on which all American rules for frying are based. Some cooks for economy's sake add one-third beef suet and affirm that it is not noticed in the taste of the article fried, but beef suet is liable to detection wherever used as a substitute for other fats.

BEST METHOD OF DUSTING.

Household Duty That Is Not as Simple as It Seems.

The proper method of dusting furniture has to be learned. It does not come naturally.

Girls rarely begin with a duster in each hand, which is absolutely necessary to success; one in the left hand is needed to prevent leaving fingermarks when lifting and steadying the furniture.

Each piece should be wiped lightly from the top downward to remove dust, and after the duster has been shaken out of the window, not over the carpet, the place should be rubbed again between the two dusters with both hands. This is a saving of time and insures all sides being equally bright. A damp cloth is the best of all dusters, although many women will not use one, claiming that it injures the polish on the furntiure. This objection is absurd, for if the cloth is clean the moisture will not harm the furniture.

It may remove the gloss, but this can easily be brought back when the surface of the wood is dry by rubbing hard with a dry, soft cloth.

The advantage is that instead of allowing the dust to fly about the room it is all gathered on the cloth, which keeps it from settling anywhere else.

When using the damp duster only go over a small space at one time, rinse the cloth well and there will be no danger of injuring the woodwork.

Halibut Salad.

Boil a fine cut of fresh halibut, tied in cheese cloth, in salted water until tender. Pick it up thoroughly, marinate and keep it on ice until the time of serving. Then mix it with mayonnaise dressing, place it on lettuce and decorate it with radishes and olives, as desired.

This salad is difficult to distinguish from that made of crab meat and is much less apt to make the partaker ill.

Coffee Mousse.

Whip one pint sweet cream untail stiff, then add a half cup very strong coffee well sweetened. Stir gently together, then turn into the mold, cover tightly first with a sheet of paraffin paper, then with the cover of the mold, and bury in ice and salt. Throw a piece of old carpet over the freezer and let rest about four hours. This will serve six persons.

Mend Knit Wear.

To mend torn or rent knit underwear: Place the portion of the garment to be mended in an embroidery ring; stretch tightly; apply the patch on the under side and stitch back and forth upon the sewing machine until nicely darned. This makes a neat patch.

Iodine Stains.

If iodine has been dropped on cloth, rub it with ammonia or alcohol. These will remove it. Then wash the material in water.

TASTY MEAT DISHES

VARIOUS WAYS IN WHICH TO SERVE MUTTON.

and Broiled, with Currant Jelly —To Barbecue a Roast—Mutton Haricot—Utilize the Cold Meat in Pasties.

Broiled Sliced Mutton.—Cut from the best part of cold mutton as many thick slices as will be needed. Mix together two tablespoons of currant jelly, one tablespoon of vinegar, one tablespoonful of the stock gravy, one tablespoon of finely chopped onion, two cloves, and half a bay leaf. Simmer for five minutes. Set aside, and when cool dip each slice in it and lay on a platter, pouring over all any surplus liquid. Turn several times in the course of the morning. Just before lunch drain the sliced meat, dip in melted butter, and broil slightly.

To Barbecue a Roast of Mutton.—Mix a level teaspoonful of dry mustard, a dash of cayenne, and a half teaspoonful of salt; work to a smooth paste with one-third of a cupful of vinegar, add to this one tablespoonful of Worcestershire sauce, one tablespoonful of mushroom catsup, six tablespoons of tomato catsup. Prepare and place the joint—leg or loin—in the oven as usual. When thoroughly seared and beginning to color, take out and with a sharp knife make deep gashes all over the meat, pouring a little of the mixture into each cut. Return the meat to the oven, and in basting use any of the liquid which remains, together with the fat in the pan.

Mutton Haricot.—Dice the meat. Heat as any cold mutton. Make a sauce with two tablespoonfuls each of dripping and flour browned together, and one pint of boiling water or thinned mutton gravy. Season well with salt and pepper. Add the sliced cold mutton, an equal quantity of parboiled potatoes quartered, and one-fourth as much each of white turnips and carrots sliced and boiled until almost done. Cook this haricot slowly until the potatoes are done, and when dished sprinkle with chopped parsley.

Mutton Pasties.—To utilize the remains of cold mutton roast, make what is known as English raised pastry. For this rub into one quart of flour a quarter of a pound of butter; heat a half cupful of milk and in this melt another quarter of a pound of shortening. Pour this into the shortened flour and knead all to a firm, smooth paste. Keep the mass in a dry double boiler ever hot (not boiling) water at the side of the stove, for it will harden as it cools.

Take out a large lump of the paste, and with the fist work it up to a cup shape, gradually drawing the thinned sides upward. Pinch it round the bottom until you have a round, flat bottomed mold about 2½ inches deep. Fill this with cold diced meat, season well. Work out a cover and fit it on, welting the edges and pinching it around.

In making a number of these raised pies it is best to work out all the crust at first, then fill and top them. Brush with a little beaten egg and bake for 45 minutes in a moderate oven. Put a funnel in the slit on top of each and fill without gravy before serving.

For Obstinate Peach Stains.

This is a remedy I use for obstinate peach stains on linen, says a writer in Good Housekeeping. Place a tablespoonful of sulphur on a plate, add a few drops of pure alcohol and ignite. Over this place a tin funnel; wet the stain and hold over the small opening in the funnel. Allow the sulphur fumes to come in contact with every particle of the stain. The action is a quick chemical bleaching, which is effective for any stain on white goods. Be sure to rinse the material immediately and thoroughly in weak ammonia water, then launder as usual.

Odor of Paint.

Put a kettleful of lighted charcoal on which has been thrown a handful of juniper berries, in the room, and carefully stop all openings, not forgetting the chimney. Leave the room closed for 24 hours, by the end of which time the smell will be gone. Of course no person or animal must remain in the room while the charcoal is burning.—Country Life in America.

To Wax a Floor.

To clean a floor to wax all paint and grease may be removed from it by using the following: One pound of quicklime mixed with one pound of washing soda and one gallon of boiling water. While the floor is very wet with this solution, sprinkle clean sand over it and scrub with soap and water. This will bleach the floor and it is then ready for waxing.

Indestructible Doll.

I have three little ones, too small to take care of dolls. I took a strong leg of a stocking and formed into a body, another strong leg for arms and legs. Stuffed with old stockings cut up into small bits and put on head of tin. This doll outlasts all other dolls. The children have played ball and abused poor "Lizzie" terribly in these two years, but she looks the same as when first made.—Chicago Tribune.

Tongue Canapes.

Cut bread into rounds, toast delicately, spread with potted tongue. In the center put a stuffed olive and surround with a row of chopped beef and another of chopped white of egg. Another way is to cover the tongue round the stuffed olive with chopped white of hard boiled egg and cover that with the yolk pressed through a strainer.

ALUM TO KILL INSECTS.

Guaranteed to Drive Away Enemies of Domestic Peace.

Dissolve two pounds of alum in three quarts of water. Let it remain over night until all alum is dissolved. Then with a brush, apply boiling hot to joints or crevices in the closet or shelves where croton bugs, ants, cockroaches, etc., intrude; also joints and crevices of bedsteads, as bedbugs cannot live where this solution is applied.

To keep woolens and furs from moths, be sure that none are in the article when put away; then take a piece of strong brown paper, with not a hole through which even a pin can enter. Put the article in it with several lumps of gum camphor between the folds; place this in a closed box. Cover every joint with paper. A piece of cotton cloth, if thick and firm, will answer. Russian leather, tobacco leaves, whole cloves, also are used to preserve furs or woolens from moths. Mice never get into trunks or drawers where gum camphor is placed.

HOUSEHOLD HINTS.

If pecan nuts are soaked over night in water when cracked the kernels will come out whole.

Sun blinds and shades should be unrolled and examined to see if they require mending or cleaning. The best way to mend a tear is to coaguline a piece of the same material on at the back.

A garment made of almost any material may be creamed with tea. Make the tea strong and soak the garment will in it. Iron the garment before it dries and the color will be a pretty cream. The tea does not streak the goods as coffee does and is a prettier color and less expensive than the creaming substance that is bought.

After cooky dough has been prepared instead of using a cutter in the old way turn out part of the dough at a time on bread board and with the hand roll a long round roll about five inches thick. Then with a sharp knife cut off in small pieces about one-half inch thick; place in baking pan and give plenty of room to swell or spread. Will bake in perfect shape and is much quicker.

IN THE HOME.

An open fire is certainly a happy feature in it.

Chairs that can be sat upon are a more necessary essential than some housewives think.

In the living room there must be a softly shaded light placed low for reading and sewing.

Readable books and magazines lying around loose are one of the important things.

A carpet that can be walked on by the family is much better than one preserved for the sacred feet of strangers.

Stilted "suits" of furniture are a good thing to avoid; also loud papers and highly colored pictures.

As to tobacco smoke and dust—well, there have been homes with them and places without them that utterly failed to be homes.

Cheerfulness and love and mutual accommodation as to tastes go further to make a real home than over-zealous spotlessness and everlasting oversight.

Pan Stew.

Take pieces of cold beefsteak, cut in small pieces, place in a frying pan until the bottom of the pan is covered. Dredge with flour, a little salt and pepper, and one onion chopped fine. Then slice cold potatoes and lay in layers on the meat; cut up a few tomatoes and place on top of the potatoes; season all with salt and pepper. Cover all with water, put the cover on and cook 20 minutes. Boil potatoes with the skins on the day before using. When the meat is boiled save some of the stock and put in when the meat and potatoes are mixed.

Corn Starch Blanc Mange.

Stir into one quart boiling milk or fruit juice of any sort (that from stewed raspberries or cherries being best) four rounding tablespoonfuls corn starch dissolved in a little of the cold milk or fruit juice. Stir until smooth and thickened, sweeten and flavor to taste, then cook in double boiler for an hour. Pour into small molds wet with cold water and set away to cool. When ready to serve turn out on individual dishes and serve cold with cream and sugar.

A pretty addition to the service of this pudding is to encircle each mold as turned out on a glass or china dish with a row of strawberries, raspberries, sliced bananas or peaches. This makes an extremely decorative and inexpensive dessert.

To Prepare Duck.

To dress a duck so that it will not be an all day task, as soon as killed and while it is still warm, pick off the fine feathers, providing you want to save them for pillows. Then pour scalding water over it and wrap it promptly in a piece of old blanket or flannel and allow it to steam in this for fully ten minutes. Unwrap and pull off the coarse feathers, and with a coarse cloth (a piece of burlap is best) rub the small feathers and "down" off it with almost no trouble.

Egg Dressing.

One egg well beaten; add a tablespoonful of flour, a teaspoon of prepared mustard, one-half cup of sugar, a teaspoonful of salt and pepper, if desired. Beat all thoroughly, then add one cup of cider vinegar. Boil—stir constantly, or cook in double boiler—till thick, and add heaping tablespoonful butter.

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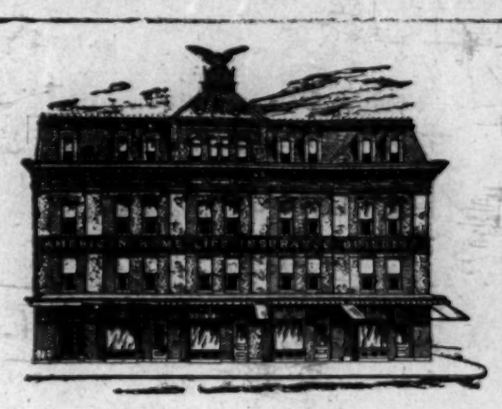

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WOMEN'S GUIDE.

A NEW PAMPHLET BY MRS. MARY J. BOLTON — ITS CONTENTS.

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NEW MILITARY MAST

SKELETON OF STEEL ...SH PROVES ITS VALUE.

Conditions of Actual Warfare Are Reproduced for Experimental Purposes—Tower Built on Double Spiral Principle.

New York.—Tremendous sums are annually expended in target practice by the navy of this nation. The ultimate end sought for in this sedulous training and costly expenditure is the acquiring of an ability to hit the enemy first, to hit rapidly and to hit hard.

In a recent notable test which was conducted by the British admiralty it was found that the ordinary cylindrical steel mast with which all battleships are now fitted is wholly unsuited in time of actual warfare. The range-finders, one of the most important instruments carried on a modern warship, are located in the fighting-top, and when these were carried away by the first few shots the ship was practically disabled.

This brought naval administrations face to face with new conditions. The need of some method of carrying range-finders high in air was shown.

Some of our own very alert and progressive navy officers at once set about solving the problem. The result is the test to which the monitor Florida was subjected a few days ago. The Arkansas, a sister ship, was selected to do the firing.

It was the first time in the history of the United States navy that actual conditions of warfare were reproduced for experimental purposes. Three tests were ordered; one to determine the effect of shell fire upon turret

New Skeleton Military Mast.

armor and turret fittings, one for the purpose of showing the usefulness, if any, of crinoline nets as a protection against torpedoes, and another, regarded by naval men as the most important of the series, intended to test the relapse safety of a new type of skeleton mast.

The mast is described as a mesh of steel, 96 feet in height, and carried near the stern of the monitor. It was built upon a double spiral principle, each set of spiral columns running in an opposite direction. At the top was a platform upon which were two dummies weighted and wired for recording the shock of the projectile. The steel rods which form the mast are two inches in diameter at the base, narrowing at the top. The experts who had designed it had employed all of their mechanical skill to construct a framework that would still remain erect though pierced by many shot.

It was necessary to reconcile two conditions. The steel skeleton must be of great strength, and yet its parts must be so light that the impact of a shell cutting through the latticelike frame would not receive enough resistance to explode it. Modern shells, particularly those of the smaller caliber, are fitted with a percussion fuse so sensitive that the resistance offered by the crest of a very small wave is sufficient to explode them. And one of these bursting in the framework would be more than likely to tear the structure to pieces and bring it crippling to the deck, observers, range-finders and all.

The mast was subjected to a thorough test and emerged successful. The first shot, a four-inch projectile, cut one of the steel rods. The second cut several more rods, but did not injure its stability. A 12-inch projectile likewise did very little damage. When five shots had been fired at the mast Lieut. Richard D. White and Lieut.-Com. George Bradshaw, assistant inspector of the target practice, climbed to the platform at the top of the mast and shook it with all their strength, but still the mast stood firm.

It is, therefore, more than likely that these towering skeletons of steel will be employed on all our new vessels of the battleship and armored cruiser class.

A Limited Luxury.

Two Irishmen were discussing the phenomenon of sleep. Said one: "Oi hear as wan av thim poethry lads calls it 'bald nature's bair-reshtorer.'"

"Yis," assented the other; 'shlape's a grand luxury. It's a pity a man can't kape awake long enough to inj'y it. Jist whin he's thinkin' phat a foine long shnooze he'll be hovin', begorra, it's marnia'!"—Judge.

NEW PRESIDENT OF PERU.

Senor Leguia Elected to Succeed Dr. Pardo.

Washington.—Senor Don Augusto B. Leguia, who has been elected to succeed Dr. Pardo as president of Peru, is one of the best friends the United States ever has had in South America. The richness of Peru is proverbial, and for years Senor Leguia has maintained that every effort should he made to encourage the investment of American capital in enterprises intended to develop and exploit the wonderful resources of his country. His liking for American

methods is probably partly due to the fact that a large part of his early commercial training was acquired in the Spanish-American department of the New York Life Insurance company. He was with this corporation for years, and when he resigned his position in 1899 he had worked his way up from a clerkship to the management of all the interests of the New York Life in Peru. Since retiring from the insurance business Senor Leguia has been the managing director of the British Sugar Estates, limited, which has several million dollars invested in sugar estates in different parts of Peru, and he is also the largest stockholder in six other important industrial and commercial enterprises.

Senor Leguia entered political life in 1903 as minister of finance in President Candamo's government, of which the present president of Peru, Dr. Jose Pardo, was prime minister. President Candamo lived only six months after taking office, and when the vacancy caused by his death was filled by the election of President Pardo, Senor Leguia was made prime minister and intrusted with the forming of a new cabinet. He retired from this office only a few months ago in accordance with a custom which requires a candidate for an elective public office to resign before opening a campaign.

Senor Leguia is 45 years old, having been born at Lambayeque, in the north of Peru, February 19, 1863.

WILL MAKE 9,000 MILES.

Colonial Jack on His Way from Portland, Me., to Portland, Ore.

Boston.—J. A. Krohan of Glen Grove, Minn., who calls himself "Colonial Jack," is on his way from Portland,

J. A. Krohan.

Me., to Portland, Ore., and proposes to keep as well as he can along the border line of the republic. He is off on a 9,000-mile walk, his longest tramp, although he has made many very long trips afoot, and likes that form of exercise and amusement very much.

He likes the old colonial dress, or, rather, that of the revolutionary period. He objects to pantaloons, and thinks that he can walk much easier in knee breeches. He wears the old-time cocked hat, and wheels a contrivance of his own before him, box shaped, like a pyramid, mounted on a single bicycle wheel.

He took with him a formal letter from Mayor Leighton to the mayor of Portland, Ore., and promised to bring back a reply in 400 days. S. B. Kelsey, the assistant postmaster, sent a letter by him to the assistant postmaster at Portland, Ore., telling him to send him a Pacific coast salmon by "Jack," provided he thought it would be fresh when he got back to the Atlantic coast.

FRANK H. HITCHCOCK

MANAGER OF TAFT CAMPAIGN NOW A NATIONAL FIGURE.

Has Applied Principles of the Trained Scientist to Politics with Much Success—Ability to Foresee Wins.

Chicago.—Frank H. Hitchcock, the man who so successfully managed Taft's campaign for the Republican nomination for the presidency, is now a national figure.

Naturally much has been written about this man. There have been psychological studies, more or less minute, thumb nail sketches, views and reviews, what not. He has been depicted in many attitudes and portrayed from many points of view. The public, by diligent perusal of all this mass of stuff, may acquire a deal of conflicting information and end by giving it up in despair.

Yet there is nothing of a mystery about Mr. Hitchcock. He has brought only a fresh intelligence and the most logical of brains to bear upon the game of chess he has won by foreseeing every possible play before the hand of his adversary touched the pawns.

To sum it all up in a word, Mr. Hitchcock has made the experiment of applying the principles of the trained scientist to the analysis of political affairs. This makes him unique in American politics, and it may well be the forerunner of many of the political leaders of the future.

No study of this young campaign manager which ignored the two main elements in his intellectual make-up would be complete. He has the respect for orderly processes of the mind which characterizes the scientist; he has the imagination which fits upon the framework of the living voter. These two qualities of mind, so rare in any individual, are the things which strike the observer of Mr. Hitchcock.

Lacking imagination, he would have remained in a minor post in the department af agriculture among his books and classifications. He would have known more about the animal world and less about the living, strug-

gling world of men. No one can doubt, who has met him, that science lost a close concise thinker when the political organizer throttled the experimental spirit in him.

It is characteristic of the man that he looked on at the struggle of these two tendencies in himself, in the early years, almost with indifference. He did not know whether he would turn out a scientist or a politician. As a matter of fact, he did not greatly care; he was merely curious to see which side of nature would prove the stronger and more vital.

"I believe that I cared for science genuinely," he said in his office at the Coliseum Annex one day while the convention was in session. "Indeed, it was my first love, only it was never perfectly in the ascendant. No man who has crossed even the outer threshold of the house of science can fail to feel the thrill with which it inspires the inquirer. Its very aloofness is an added charm, but the man who succumbs to its allurements must let many things die in him."

Mr. Hitchcock knows himself thoroughly. Not that he is introspective. He is far from that, apparently, or at least from the kind of weakness that grows too often from a habit of introspection. But he knows just where to lay his hand on every available bit of dynamic energy when the need arises. He does not strike you as being self-conscious, but as being poised and very sure of himself.

Mr. Hitchcock has always been a hard worker, with tremendous powers of concentration, and he rarely deserted his headquarters before midnight. This pace he kept up for six months before he was ready to come to Chicago and show the results. As a matter of fact, he has not allowed himself a vacation for two years, and then he took just the time that is required for a steamer to make the trip across the ocean and back.

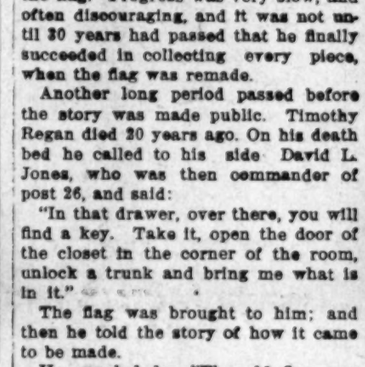
Mr. Hitchcock's equipment for the work he has chosen to do is unusually thorough. He began by getting an A. B. degree at Harvard. His special studies there were biology and political economy, a somewhat unusual combination. After he had secured his degree he went to Washington and accepted a post in the bureau of agriculture. He studied law at night and then Mr. Cortelyou discovered him. He thought him a man of unusual promise; he knew he was an indefatigable worker, and he promptly attached him to his staff. That was the beginning of his rise in the political world.

FLAG MADE IN LIBBY PRISON.

Prisoners Who Made It Furnished Material from Own Garments.

Boston.—One of the most valued civil war relics in Greater Boston is the old Libby prison flag now in possession of Thomas G. Stevenson post, G. A. R., Vine street, Roxbury. It was made in secret by federal soldiers. The story of its making, which was fraught with danger and many obstacles, is a lesson in patriotism.

As the Fourth of July drew near the prisoners wished to find some way of celebrating the day without attracting the attention of their confederate guards. The plan of making the ensign occurred to Timothy J. Regan, Ninth



Highly Prized Civil War Relic.

Massachusetts, Company E. He confided his plan to his comrades, who entered eagerly into the scheme and united their efforts cautiously for its accomplishment.

Some white cloth was smuggled into the prison, and for the other colors the men supplied parts of their red and blue flannel shirts. The various pieces were skillfully sewn together.

This flag, placed against the roof of the prison, which was extremely high, was out of sight of the confederate guards. So it was under the folds of a genuine stars and stripes that the union comrades gathered on that Independence day and sang their songs of patriotism.

At night the ensign was as secretly dismembered as it had been secretly put together, the parts were distributed to those who had contributed them, and the address of every man who had a portion was written down by Timothy Regan.

After the release from Libby prison, Regan began communicating with the men for the purpose of reassembling the flag. Progress was very slow, and often discouraging, and it was not until 30 years had passed that he finally succeeded in collecting every piece, when the flag was remade.

Another long period passed before the story was made public. Timothy Regan died 20 years ago. On his death bed he called to his side David L. Jones, who was then commander of post 26, and said:

"In that drawer, over there, you will find a key. Take it, open the door of the closet in the corner of the room, unlock a trunk and bring me what is in it."

The flag was brought to him; and then he told the story of how it came to be made.

He concluded: "The old flag was made under great hardships, and in the midst of privation and suffering. In committing that act we infringed upon a cardinal rule of the prison; and had it been discovered, every man of us would have been severely punished. But it was worth all the risk to see it there above us while we were singing our songs. It was the only way in which we prisoners could celebrate the birthday of the blessed country for which we were fighting.

"All the comrades separated widely, after our release, and I was in great fear that I would never be able to collect all the pieces; but I have done it at last, and every blessed piece is there."

The comrade who received this story by word of mouth from Regan, died recently. Now the tale is going the rounds among the veterans.

The flag is not, as some might suppose, a crude affair. Only by close inspection can it be seen that parts of the material differ in texture from the bunting of the regulation flag.

A Thrilling Experience.

"Fram" Hall, a local oil well shooter, had a "scary" experience recently. He was carrying a can containing eight quarts of nitro glycerine past the end of a pile of casing at a drilling well just as the driller came from the derrick floor and stepped on a joint of the pipe. It was balanced in the middle and his weight caused the other end to tip up, striking the bottom of the can carried by Hall. Both the men held their breath for an instant, awaiting the explosion that they had good cause to expect would follow, but they were agreeably surprised in nothing of the kind occurring. The tin bottom was dented, but there was enough spring in the tin to absorb the shock of the collision without disturbing, to the exploding point, the dangerous contents.—Oil City Derrick.

Woman Wins Prized Medal.

Miss Gertrude Holland Wren has just received the Pereira medal from the Pharmaceutical Society of England. This medal is looked upon as the blue ribbon of pharmacy and has never before been won by a woman. Miss Wren also won the silver medal for practical chemistry and was bracketed first for the silver medal in chemistry and physics. She is reported to be an indefatigable worker and to be devoted to her profession. There are now many more women pharmacists in England than in America, and the number is steadily increasing.

NEW WAR SECRETARY

GEN. LUKE E. WRIGHT NAMED TO SUCCEED TAFT.

Tennesseean Has Followed in Footsteps of "Big Bill" for Nearly Ten Years—Praise from the White House.

Washington.—The fact that he is a Democrat may prevent General Luke E. Wright of Tennessee succeeding William Howard Taft as Republican nominee for President, but that will be the first break in Wright's succession to Taft.

For nearly ten years Wright has literally walked in the footsteps of "Bill" Taft, and so it was a matter of course that the president should have announced his appointment as secretary of war on the same day that Taft gave in his resignation.

Taft went to the Philippines on the first commission. When he resigned from the second commission to become civil governor of the islands, Wright took his place on the commission.

Taft resigned as civil governor to go to Cuba. Wright was appointed governor.

Taft went back to the Philippines to establish civil government, and Wright, of course, became governor general.

Taft became a globe-trotter; Wright went to Japan.

Taft was appointed secretary of war and has resigned. Wright was appointed.

The statement given out at the White House concerning Mr. Wright's appointment says:

"As Philippine commissioner and later as vice governor and governor he won the affection and regard of the army to a high degree, and many of the most distinguished of the men who served in the army at the time he was in the Philippines have urged his appointment, because they felt in a peculiar way that he was their champion and in a peculiar way understood them and their needs. This is especially true as regards the men who were union veterans of the civil war,

Gen. Luke E. Wright.

for these grew to feel that he was always specially interested in their welfare.

"Moreover, his great administrative and legal ability both peculiarly fit him to deal with the problems in the Philippines, Panama, and Cuba; for the work of the war department is now such that only a man with special fitness and unusual training is able to do justice to it. Of all the men in the country the president feels that Luke Wright is the man best equipped to take up the work of the department which for the last seven years has been under the control, first of Root and then of Taft.

"As a young man he was a captain in the confederate army. He is one of the leading lawyers not only of his state but of the entire south. He has also been foremost in advocating and insisting upon fair treatment for the colored people. He first definitely established his reputation in the terrible days of the yellow fever epidemic at Memphis, when he practically made himself mayor of the town and took charge of all the relief measures, showing what may justly be called heroic devotion to duty and indifference to his own life, together with the masterful qualities of a successful administrator in a great crisis. He was himself struck down by the plague he was fighting, but lived to see it stamped out and himself to take part in introducing into Memphis the hygienic measures which have since made it one of the model healthy cities of the world.

"He was appointed by President McKinley as one of the Philippine commission and enjoyed President McKinley's heartiest confidence, being selected as one of the southerners who were in sympathy with his administration. By President Roosevelt he was promoted first to be vice-governor and then governor of the Philippines and was afterward made first ambassador to Japan. In all positions he served with signal fidelity and ability, and has been in hearty and outspoken agreement with the administration in all its main policies."

A Pledge.

Ardent Lover—My dear Miss Ethel, won't you say that you will glide with me down the river of life?

Ethel—On two conditions.

A. L.—On a thousand if you wish; name them.

Ethel—That you'll do all the rowing and won't rock the boat.

SHE REMEMBERS LAFAYETTE.

Miss Mary Getzandanner, Age 96, Greeted French General with Flowers.

New York.—One of the few surviving Americans who greeted Lafayette upon the occasion of his second visit to this country is now living in New York. She is Miss Mary Getzandanner, now in her ninety-sixth year, and residing at the home of her niece, Mrs. Edgar H. Holbrook at 134 West Eightieth street.

"Aunt Mary," as she is best known to hundreds of friends, was born in Uniontown, Pa., and until two years ago was a remarkably active woman. She might be so yet but for an accident which occurred two years ago, when she slipped and dislocated her hip; since that time she has been compelled to use a wheel chair.

"It was foolish of me to be so care-

less in walking," she explained, "and I am now suffering the penalty. I regret that I cannot get around like I used to. But then my friends come to see me, and that is a great satisfaction."

This is about the extent of any complaint that she has ever been known to make.

"My life has been a very pleasant one. Only the pleasant things are recalled by me. If there was anything bad it has no place in my memory," she added, with a smile lighting up her kindly face.

"I remember well the second visit Gen. Lafayette paid to this country, and the enthusiastic reception given to him at Uniontown when he was on his way over the mountains from Washington. I had the pleasure and honor of being one of the girls selected to scatter flowers along his pathway."

Then she recalled the names of many of the other maidens who shared the honors with her, named the positions of the triumphal arches, and described quite in detail the decorations on them and on the houses along the route of the parade. She said that she had frequently furnished reminiscences to the local papers on the return of the anniversary of her natal day, but remarked apologetically that she supposed the editors asked her for the contributions because they thought it would please her. "They were always doing something for me," she said in conclusion.

Miss Getzandanner has two sisters—one in Bloomington, Ind., and the other, Mrs. Beacon, in New York.

DEDICATE GIFT OF MACKAYS.

State Holiday Declared in Honor of the Event at Reno, Nev.

Reno, Nev.—By act of the legislature a state holiday was declared to

be observed in honor of the dedication of the Mackay gift to the state university. The gift consists of the Mackay school of mines, the Mackay science hall and the Mackay chemistry building. The dedication will occur on October 15.

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THE "TWO PARTIES" IN JAMAICA.

A recent letter from a distinguished representative of the Negro race in Jamaica makes an interesting comment upon the article of Ray Stannard Baker in a recent number of the American Magazine, in. which he describes the "two parties" which divide the Afro-Americans in this country.

"The attitude of Booker T. Washington," says the writer, "is the one which is today winning in this island positions for our race of great trust, responsibility and social distinction. The acting attorney general, fifty percent of the resident magistrates, and justices of the peace; most of the clergy, lawyers and doctors, as well as the heads of many large business corporations, are men in whose veins Negro blood may be traced. And they have won these positions not by over-assertiveness, but by real merit. They have proved their services — I may say, themselves —indispensible to the well-being of the community. A few weeks ago justice was administered in the courts of Kingston — the metropolis of the island — by a man of the race, Dr. L. Robert Love, M.D., editor of "The Jamaican;" member of the legislative Council for St. Andrew's, the aristocratic parish of the island, and he was elected to this position after defeating two white men of considerable influence."

We are still, as the world estimates those things, a weak race. We are still, to a very large degree, an experiment, so to speak. A good many of us have cherished at some time or other the idea that we were going to succeed by imitating the manner and the style of the white man, repeating the catch words and the phrases of the stronger races with whom we have been thrown in contact. We have tried that, but it has failed. It is encouraging to know that, more and more, not only in the United States, but elsewhere, members of our race are putting faith in patience, and persistence; are learning to believe that they can succeed, unaided, and on their merits.

It is interesting to note that in Jamaica, as elsewhere, the party of faith and of works is gaining ground among us over that party which merely doubts and threatens.

For some years past the idea has been gradually gaining ground among the members of our race, not only in this country, but in other parts of the world, that if the Negro is ever to compete successfully with the white man; if the weaker is finally to conquer the stronger, it must do so not so much by agitation as by deeds, and not by opposition, but by service. The change of sentiment in this direction has been slow, but its results have been important; almost as important to the people of our race as President Lincoln's Proclamation of Emancipation.

THE COLORED AMERICANS AND THE UNITED STATES.

The colored people of Jamaica are fortunate in living in a country which is not troubled with cries of Negro domination, nor harrassed with the complexities, the confusion,and the irritations of the caste system of our Southern States. Although the blacks largely outnumber the whites, there is no cry of Negro domination in Jamaica.

The English government has shown itself disposed to give its black subjects every opportunity to take their share in the government which, on their merits, they are entitled to take. On the other hand, one cannot but feel that the black people of Jamaica are fortunate in having the opportunity to learn their first lessons in self-government from the greatest of all politcal teachers, the English. We in America, both white and black, can learn from Jamaica.

If we still prefer the United States, it is not merely because it is the land of our birth. It is also due to the fact that we recognize certain other advantages which the members of our race have in this country over those in Jamaica, advantages which are due to closer competition with the white man, and more vital contact with the civilization which he represents.

For, in the last analysis, we are bound to admit that if the Anglo-Saxon often makes life hard for us in this country, he always makes it interesting. Besides, we know, as a matter of fact, that most of what has been done either through selfishness,ill-will, or ignorance, to injure and hurt us has turned out, nine times out of ten, more to our benefit than our injury.

The wrongs we have suffered have given us a cause. The ostracism enforced upon us has brought us closer together, and made us understand and believe in one another.

We direct especial attention of our readers to the letter of "A Parent" found in another column of The Bee. The Bee can hardly believe that a school officer could be guilty of such unjust discrimination; for, if "A Parent's" statements be true, our streets will surely be filled with petty thieves and mendicants, and the courts with juvenile culprits. If the school officer is incompetent, get rid of him. If the schoo officials cannot secure a just person to conduct the work, then let Judge De Lacey have sole charge.

OFFICEHOLDERS VS. BUSINESS PEOPLE.

It is a mistaken idea that the officeholder has when he arrogates to himself superiority over the man or woman who is doing business for himself or herself. The man who is seeking notoriety has an idea that the officeholder, that is, among the colored people, is the superior individual; hence he must be placed in a superior positon over the man or woman in business who does not live by virtue of holding an office.

The colored officeholder, to the most extent, lives beyond his income. He seldom has any of his salary left one day after he has been paid off. Of course, there are a few exceptional cases. The man in business is, to a great extent, his own boss. He is obligated to no one but the people or those patrons he has succeeded in gaining by fair and honest treatment. The officeholder is subjected to the officials over him. His time, his body, and everything that he possesses belong to his superior official. The officeholder dares not have but one opinion. If he has a contrary opinion to that of his superior he must express it in silence.

The colored Americans are learning some sense. They are complaining less and doing more to advance the business world. Existing conditions are forcing colored Americans to unite. The man in office must presume that he is a leader because he has been appointed to office. The present campaign will demonstrate the contention of The Bee. The less the officeholder has to do with it, the better it will be to political aspirants. Some colored men placed in official positions often cause them to lose their heads as well as all of their senses.

The object of the local Business League in this city is to unite the colored citizens upon a business basis and to instil into them the importance of united action and of friendly business relations.

A prominent citizen is not always the man who holds a big office or any kind of office. It is the man or woman who believes in promoting good morals, is obedient to the laws; and not the man or woman whose ambition is graft and an attempt to deprive another of his honest and hard-earned dollar. It is not the man or woman whose ambition is self, to the detriment of his brother or sister in business.

E. E. COOPER DEAD.

It is with sad and painful regret that The Bee chronicles the death of E. E. Cooper, formerly manager and publisher of the Colored American, of this city, which occurred last week at his home, 1906 Sixth street northwest.

Mr. Cooper arrived in this city from Indianapolis, Ind., several years ago. He was the manager of the Freeman prior to his coming to this city. The Freeman had a national reputation under his management, as did the Colored American at the time Mr. Coper managed it.

The Bee will speak of him as a journalist, in which capacity he was well known throughout the country. He was no doubt the greatest newspaper hustler in the country. In this capacity he was without a rival, to some extent. He was liberal to a fault, and a genial companion. In his journalistic career Mr. Cooper found many of his patrons ungrateful.

Notwithstanding his ups and downs and knockouts, he would always come up smiling.

He was an untiring worker, and up to the day of his death Edward E. Cooper was a man of undaunted will power.

His sudden death was a shock to his many friends in this city, and no doubt it will be a shock to his journalistic friends. In the death of Mr. Cooper the colored Americans lose one of their brightest and most brilliant journalists.

THE COLORED VOTE.—

There is a division of the colored vote which cannot be denied. The question is, What power can be exercised to have that vote returned to the Republican party? The action and conduct of Mr. Hitchcock at Chicago forced the colored Americans to seek quarters elsewhere.

There are a few toadies in the Republican party that will attempt to convince the administration that the colored vote can be controlled. If such representation is made to Mr. Taft The Bee predicts the defeat of the party in States that are necessary to be carried for Mr. Taft. The Bee warns Mr. Taft to be careful an consult men who are near the colored voters and men who have the confidence and respect of colored Americans. The colored voter declares that he cannot be treated any worse at this time. There are some men in the Republican party who would like to shelve the colored voter, and in doing so it will be fatal to the party.

Mr. Hitchcock may be a great politcal manager, but to hold the colored vote he must come down from his high perch.

A CHANGE WANTED?

It is claimed that a change in the present form of government is an absolute necessity. The greatest virtue in all governments is honesty. So far as honesty is concerned, there is no government in this country that has produced a more honest set of officials than the local District government.

The present board of District Commissinoners consists of honest men. The District has not lost a cent, so far as these officials are concerned. If there is to be a change of government The Bee would favor an elective form. More satisfaction would result to the people. The people would oppose an outsider, if a governor was to be appointed.

Unless an elective form is to be established, the present form is the best. Because our Commissioners cannot be purchased there is no reason is change them.

A BUSINESS HIGH SCHOOL

What is greatly needed in this city is a Business High School. The smattering of business information or training that our boys and girls receive in the Armstrong Manual Training School is not sufficient to warrant them to apply for a clerkship or anything else in a business establishment in this city or elsewhere. It is surprising to see how little our boys and girls know after they leave school.

A good business high school, under the supervision or principalship of Mr. W. H. Davis would certainly be helpful to our boys and girls The Bee respectfully suggests to Superintendent Bruce to recommend to the Board of Education the establishment of a business high school.

COLORED CHILDREN IGNORANT.

Re ports are received in this office that colored children are being discriminated against in the issuing of permits for work. The Bee advises all parents of children to appeal to Judge De Lacey. Do so at once.

NEGROES NOT WANTED.

Cincinnati, Ohio, July 14, '08.
Special to The Bee.

The Taft headquarters in this city has repudiated the colored Americans. Colored men who visit the headquarters here must take the frigeht elevator. Taft could not be elected mayor of this town.

The Kansas City Court of Appeals has decided that Eve was a common-law wife. When Adam submitted the proposition she acquiesced. There were no witnesses.

Vice President Fairbanks, in his remarks at the cornerstone laying of the $100,000 Masonic Temple at Indianapolis, Ind., in part synopsis, said that Masonry takes thought of the welfare of the individual and the honor and glory of the home; it is against vice and for virtue. It is essentially patriotic. (We have some Masons here in Washington, D. C., who will take the bread and butter from you and put you in prison, and then have the impudence to say "I am a Mason.")

Among the prominent educators who attended the National Educational Association at Cleveland was Booker T. Washington.

The G. A. R., Department of the Potomac, and the Confederate Vets held a campfire at the hall to celebrate the victory over the Spanish fleet. (Last week.)

Colored people with proper credentials will be admitted to German seminaries in this country.

Mrs. Mary C. C. Bradford is the first woman delegate to attend the Democratic Convention.

The Rev. Father J. C. Monahan, a priest, of Chicago, Ill., celebrated the one hundredth anniversary of his birth recently.

Mr. James F. Johnson has been given a raise by the Postoffice.

Thomas Johnson, colored, of the New Amsterdam Theatre,New York City, has invented an automatic window washer.

Some people can always see the mote in their brother's eye, but not in theirs.

F. S. Sebring, financial clerk of the Police Court, has been appointed to succeed Mr. Potts temporarily.

A good many who handle liquors, especially on the speak-easy system, are the main ones that try to give you the wrong turn. We know certain parties who drink like fishes, and yet they can always see other people's faults, and not theirs. That is the great trouble with the Church of today; hypocrisy predominates.

There is a lot of rascality going on in the city. A great many, if they had their just deserts, would be behind the bars.

Joe Gans got the wrong end of the stick. He got big money, however.

We see and hear funny things as we travel through the city each day.

Lt. Col. A. A. Augur, U. S. A., who led the Twenty-fourth at San Juan Hill, died last week. Requiescat in pace.

OLD COLONIAL TOWN

HISTORIC GERMANTOWN TO CELEBRATE ITS FOUNDING.

One Building Surviving from Revolutionary Times Marks Reputation of Many Cities, But Germantown Has Hundreds Such.

Pittsburg.—Germantown, richer in historic associations and colonial buildings than any other place in the United States, is to celebrate its founding with exercises of national interest next October.

The president of the United States will lay the cornerstone of a $40,000 monument in honor of those who settled this present suburb of Philadelphia; the battle of Germantown, which raged all over the neighborhood, will be enacted, much of the sham conflict taking place in the buildings which actually saw the defeat of Washington in the heart-breaking struggle in the fog, and orators of national reputation will tell the glories of a section that has been at the forefront of every patriotic movement in the last two centuries.

In other parts of the United States the possession of one or two samples of genuine colonial architecture is considered a matter of congratulation. Pittsburg, New York and Boston each have a few; there are some scattered all over the south; Philadelphia, in the center of the city proper, has many buildings surviving from the time that tried men's souls; but Germantown has rows and rows of buildings dating back to the revolution, and even antedating it.

The entire length of the main street is lined with such structures, nor is their interest confined to the fact that they are old. Many have been the scenes of incidents that are part of the treasured knowledge of every schoolboy who rejoices in the heroic achievements of the days that led to national independence.

The sham battle that is a part of the program will reproduce the clash of the colonists and the redcoats at historic Cliveden, sometimes known as the Chew mansion.

This house, in the midst of its spacious park, was old when the battle of

Famous Chew Mansion.

Germantown was fought. Its thick walls formed an admirable fortress for the protection of a detachment of British soldiers, who, giving way to the advance of the colonists, were making their retreat down the main street into the town.

Entrenched behind the heavy walls they poured a terrific fire into the ranks of the Americans.

A dozen attempts were made to capture the house, but the British repulsed them all and the diversion was of invaluable advantage to the sorely pressed Britishers, since it gave them a chance to reform their lines and wage new battle farther down the street at Market square.

The Chew house, still standing, and still in the possession of the same family, is battle scarred from the conflict, but it is still a stanch old house, a flawless example of true colonial architecture.

Farther down the street is another house that will figure largely in the celebration. It was once the executive mansion of the United States, for it was from there that George Washington administered the affairs of the young republic when the yellow fever epidemic drove himself and his cabinet from the city.

The old house was built by David Deshler in 1772. From the hands of Deshler the homestead passed into the possession of Col. Isaac Franks, who served in the continental army When the yellow fever forced Washington to seek a residence outside of the city he picked out the house of Franks as the place he wanted, and rented it.

For three months it was the White House, then the Father of His Country went back to the city proper. In 1804 the property passed into possession of the Perots, and on the death of Elliston Perot, in 1834, it was sold to Samuel B. Morris, in whose family it has remained without interruption ever since. The greatest effort has been made to maintain both interior and exterior in their original condition.

This building is also associated with the battle of Germantown, for Gen. Howe, the British leader, had his headquarters here during part of the conflict.

Germantown is now 225 years old. It has awakened to its historic importance, and the celebration of next October is to be made a yearly affair, the proper commemoration of deeds and times written in glorious type on the pages of early American history.

QUITS DEMOCRATIC LEADERSHIP.

John Sharp Williams Resigns as Minority Chief of House.

Eufaula, Ala.—In a letter to Congressman H. D. Clayton, who lives here, John Sharp Williams of Yazoo City, Miss., leader of the Democratic minority in the lower house of congress, resigns his position as leader, to take effect December 1 next, just before congress meets for the second session of the Sixtieth congress.

Williams says he resigns at this time to give his fellow Democrats in the house plenty of time to pick his successor. Also, if the Democrats carry the next house, their leader will

John Sharp Williams.

become speaker of the Sixty-first congress, and the experience he can gain as minority leader on the floor in the short session next winter will be valuable to him when he becomes speaker. Williams believes the Democrats can carry the next house if the campaign is fought out on the issues created in the last session.

John Sharp Williams has been Democratic leader in the house for six years and has ably conducted the minority through many legislative battles and filibusters. He has been chosen by the Mississippi legislature to succeed Senator Money in the upper house of congress when the latter's term expires, March 4, 1911. He will be in the house throughout the Sixty-first session himself, and in resigning his leadership now, abandons the certainty of becoming speaker of that congress if the Democrats have a majority in it.

David Albough De Armond of Missouri has been regarded for the past few years as the certain successor to Williams in the leadership of the house Democrats.

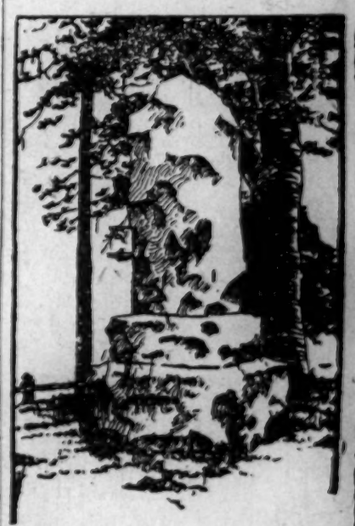
FIRST SOLDIER KILLED IN '61.

Fairfax, Va., Claims the Distinction for Capt. John Q. Marr.

Richmond, Va.—Within the courtyards of the county seat of Fairfax, in Virginia, deeply shaded with old oaks and cedars stands a small block of rough-hewed granite on which is this inscription:

> This stone marks the scene of the opening conflict of the War of 1861-5, when John Q. Marr, Captain of the Warrenton Rifles, who was the first soldier killed in action, fell 800 feet south, 48 feet west of this spot, June 1, 1861.
>
> Erected by Marr Camp, Confederate Veterans, June 1, 1904.

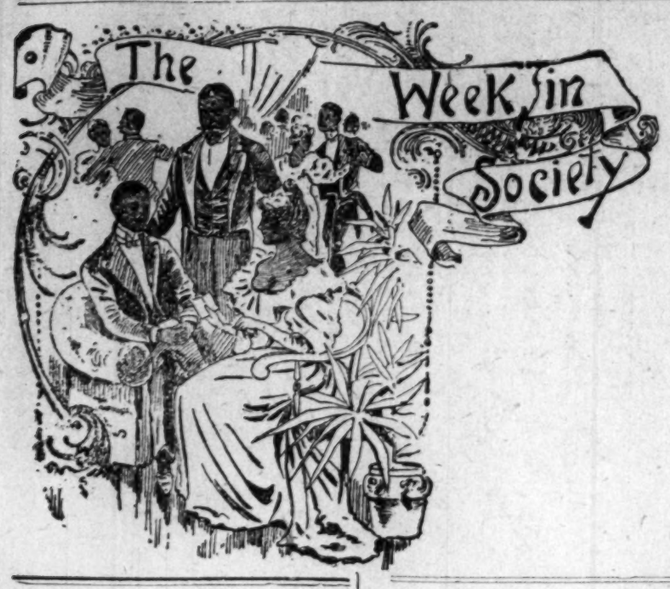
This simple monument sets forth a fact, name and date are given, and if



Monument in Memory of Capt. Marr.

a civil war soldier was killed in action earlier than June 1, 1861, let those who know tell of it. The founders of this monument believe that they are right in saying that Capt. Marr was the first soldier killed in action.

The monument stands in the north front of the courtyard facing the pike that leads from the heights of Arlington through Fairfax, Centerville, Bull Run, Groveton, Gainesville, Warrenton, Waterloo bridge over the Rappahannock and through the war-worn plain of northern Virginia—a road traveled by nearly all the soldiers of the Army of Virginia, the Army of the Potomac and the Army of Northern Virginia during the first three years of the civil war. The spot where Capt. Marr fell was at the south side of the courtyard.



Miss Jennie Richardson, daughter of Dr. and Mrs. Ida R. Richardson, left for North Carolina this morning.

Miss Violetta Dent, of Chester, Pa., will spend the remainder of the summer visiting relatives here.

Miss Bertha Owens, of Chester, Pa.,, wi'l very soon visit this city.

Miss Lottie Griffin, who has been spending sometime in New Jersey, will spend two weeks in Philadelphia.

Miss Annie Murdock is visiting her cousin, Mrs. John Lee, in Philadelphia.

Miss Lucy Watson is visiting her sister, Mrs. James Yancy, of Philadelphia.

Miss Ella Randolph, who is very well known in this city, lies critically ill at her home in Boston, Mass.

Dr. Monti Lewis is spending some time at Oak Bluffs, Mass.,, at Anthony Smith cottage.

Mr. C. Howard is visiting relatives in Boston, Mass.

Prof. Wm. A. Joiner has been the guest of Mr. L. H. Green, of Springfeld, Ill.

Attorney Fontain Peyton has purchased a large and commodious residence in LeDroit Park.

The St. Luke's excursion was largely attended yesterday.

If you haven't subscribed for The Bee, *do* so at once.

The Bee will be published twice a-week during the presidential campaign.

Don't forget the Amphion Glee Club excursion this evening.

Everybody who can will go on the Amphion Glee Club excursion this evening.

If you haven't heard the new songs of the Amphions, go this evening.

Mr. A. W. Scott, who was taken suddenly ill last week, is slowly improving.

A large congregation greeted Rev. Moore at the People's Congregational Church last Sunday morning. He preached a most eloquent sermon.

Attorney Samuel G. Thompson, formerly of this city, but now of St. Paul, is in the city on legal business.

Mrs. A. W. Gray will leave the city for Virginia shortly.

Attorney W. L. Pollard, who has been sick with a severe cold, is able to resume his practice.

Mrs. Douglass P. Syphax, accompanied by her husband and children, will spend the summer in Maryland. Mr. and Mrs. Syphax have five interesting children.

Post Commander W. Judson Malvin, who has been dangerously ill, is out again, to the gratification of a large number of his friends.

The Whitman Sisters gave an open-door concert in Baltimore this week.

Bishop J. W. Smith and wife will leave the city shortly.

Mr. Jesse Foster will spend a few days in Atlantic City.

Dr. J. E. Sheppard passed through the city en route for New York Thursday.

Dr. W. L. Williston, who has been quite ill, has sufficiently recovered to resume his practice.

The choir of St. Luke's Church has been given a vacation during July and August.

The congregation of the Berean Baptist Church will send their pastor, Dr. Rivers, to the mountains of Virginia, on a summer vacation.

Miss Eva A. Chase will leave the city of Boston, Mass., and other points next week.

Mrs. Martha Broadus Anderson has graduated from the Chicago College of Music.

Mr. Robert Troy and Dr. Ellis, both of Cincinnati, Ohio, passed through the city last week, spending Sunday and Monday with Mr. A. H. Anderson, Fourteenth ad S streets northwest. These gentlemen were the first strangers to be entertained in the new parlors of the local Business League. They expressed themselves as being highly delighted with the officials of the league.

Mrs. Ida R. Richardson, who has been sick, is able to be out again.

Miss Enola McDonald, the niece of Mrs. Beckitt, who has been teaching in Baltimore, Md., and took a regular course of three years in Boston, Mass., is in the city, the guest of her aunt. Miss McDonald is one of the most accomplished young ladies in the city.

Mr. Budi Delaney, brother of Mrs. J. F. Johnson, is confined to his bed from sickness of which his recovery is very doubtful.

Miss Lottie Johnson expects to spend her vacation partly in New York and the remainder in Maine.

Smoke the Joseph B. Foraker Cigar.

When you want quality, smoke the Foraker Cigar. Call upon any cigar dealer for it.

ZION METHODIST SERVICES.

Three quarterly meeting services were held at Galbraith A. M. E.Zion Church last Sunday.

At 11 a.m. Rev. M. L. Blalock, D.D., of Harrisburg, Pa., preached. At 3 p.m. Rev. W. H Ferguson, D. D., preached, taking as his theme "A Withered Hand."

The speaker was introduced by Bishop J. W. Smith, D.D. Communion was administered by Bishop Smith, assisted by Revs. M. L. Blalock, W. H. Ferguson, S. L. Corrothers, H. W. Smith, C. C. Alleyne, W. H. Crump and Daniel Landin.

The services were closed at 3 p.m. with a sermon by Rev. W.W.Barton. Four persons were received into membership.

LINCOLN MEMORIAL CHURCH.

A lawn party for the benefit of this church was given last Wednesday evening at the residence of Mrs. Irene Morgan, 1930 New Hampshire avenue northwest. The affair was very enjoyable, and a neat sum was realized for the church.

Prof. Richard T. Greener is visiting the city.

Prof. Scott Montgomery, Bruce Evans and family, and Mrs. Daniel Murray are rusticating at Harpers Ferry, W. Va.

Misses Josephine Weston and M. Montgomery will visit New York City during their vacation.

Dr. J. H. McDuffie paid a "flying visit" to Harpers Ferry last Sunday.

The congregation of the Berean BaptistChurch have arranged to send their minister, Dr. Rivers, to the mountains of Virginia on a summer vacation.

FREE PICNIC TO TEN THOUSAND CHILDREN.

NOTICE! NOTICE! NOTICE!

Come One. Come All.

Great Lamb-slaying and Picnic of the Cosmopolitan Temple Baptist Church, N street northwest between Ninth and Tenth street, Dr. S. P. W. Drew, pastor, will be held Tuesday, July 21, at Maddra's Park. Music by the Columbia Orchestra; Prof. Sylvester Thomas, director.

Anacostia, D. C. Admission, adults, 15 cents; children under fourteen years old, accompanied by their parents or guardians, admitted free.

Ten thousand tickets will be given away to the children of the public schools and Sunday schools of Washington and vicinity. Apply to Dr. Drew, residence, 2014 Eighth street northwest or at the Sunday School from 9.30 to 11 a.m.

Purchase your ice from the Columbia Ice Company wagons. It is the best.

READ THE BEE.

FOUR TASTY SOUPS

PREPARED ACCORDING TO MOS APPROVED MANNER.

Clear Tomato Perhaps the Most Popular of All—Cream of Sweet Potato Soup a Popular Southern Delicacy.

Clear Tomato Soup.—Add a pint of water to a can of tomatoes and place in a saucepan. Cut into dice one carrot, one onion, one turnip and one white potato; put two ounces of butter in the frying pan. Add the prepared vegetables and toss about until slightly browned, then stir them into the hot tomatoes, adding a stalk of celery or a quarter of a teaspoonful of celery seed, and boil 45 minutes. Remove from the fire and strain. Season with a teaspoonful of salt and a saltspoonful of white pepper, and then stir in two tablespoonfuls of butter. Serve in bouillon cups with toasted crackers.

Creole Vegetable Soup.—Wash and cut into thin slices half a dozen good sized okras. Place them in a saucepan with a pint of stewed tomatoes and one thinly sliced onion. Cover the whole with two quarts of cold water and simmer for two hours. Add two teaspoonfuls of salt, a saltspoonful of pepper, and two tablespoonfuls of butter. When the butter is dissolved stir in a tablespoonful of mushroom catsup and one tablespoonful of chopped green sweet pickles. Serve with triangles of toasted bread.

Puree of Lima Beans.—Cook one can of lima beans in a pint of salted water, adding a tablespoon of grated onion, a bay leaf, a blade of mace, and three whole cloves. When reduced to a pulp press through a fine sieve. Return to the fire and stir in two coffee cupfuls of milk and season with half a spoonful of salt and dash of cayenne. Thicken with one tablespoon of butter and one of flour rubbed to a paste, letting it just reach the boiling point, to cook the flour. Serve at once with tiny crescents of fried bread.

Cream of Sweet Potato Soup.—This southern delicacy is made by peeling four sweet potatoes, covering with boiling water, and cooking five minutes, after which they should be drained and the water thrown away. Then cover them with one pint of boiling water, adding a slice of onion, a stalk of chopped celery, a bay leaf, and a pinch of thyme. Cover and cook until the potatoes are tender; then press them through a colander. Add one quart of milk and turn into the double boiler; rub together two tablespoonfuls of butter and flour; add to the soup and cook until smooth; season with a teaspoon of salt and a dash of cayenne and strain through a fine sieve. Reheat and stir in two tablespoonfuls of thick cream.

To Clean Lettuce.

When cleaning lettuce one often finds that each leaf is covered with a lot of tiny green bugs which it seems impossible to remove. It is a great time saver to wash the lettuce in cold water first to remove it of dirt, and then take water as hot as you can bear the hands in and place each leaf of lettuce in the water and shake it around in the water several times. You will find that the bugs will loosen their hold on the lettuce and will remain in the water. If the watter becomes cool add some more hot water, as the hot water is a great deal more effective than cold. After the bugs are all off the lettuce replace it in cold water for a short time to renew the crispness.

Rotation Cake.

One, two, three, four cake, or rotation cake, as it is sometimes called calls for the following ingredients: One cup butter, 2 cups sugar, 3 cups flour, four eggs, 1 teaspoon soda and 1 cup sour cream. Cream the butter and sugar, beat the eggs well and add to the mixture. Beat in thoroughly half of the flour, then stir the soda into the cup of sour cream, allowing it to foam over into the mixing bowl. Beat in the rest of the flour. Meg Dod's rule of giving 200 beats to every cake the last thing before putting into the oven is an excellent one.

Blueberry Slump.

Bring berries to a boil and sweeten to taste. Mix a dough as follows: Two cups flour, two even teaspoons baking powder, one teaspoon salt, and a little sugar. Moisten with milk or water, or both, until the consistency of dumplings, and drop into the boiling berries. Cook about 15 minutes and serve hot. Allow a teaspoon of baking powder for each cup of flour when making biscuit, dumplings, flapjacks, etc.

To Serve Tomatoes.

Take small yellow tomatoes, remove skins carefully, put them in the ice chest to get cold without freezing. Make a bed of crisp, white leaves of lettuce and arrange tomatoes in uniform order on this; over all sprinkle a little parsley chopped fine. Serve with French dressing.

Asparagus Fritters.

Make a thick sauce with one-half cup of milk, one rounding tablespoon of butter and one-quarter cup of flour. Stir in one cup of cooked asparagus tips and cool. Add one beaten egg and cook on a hot buttered griddle in small cakes.

Protect Sheet Corners.

To prevent sheets from tearing at the corners when hanging on the line on a windy day stitch four or five rows of machine stitching diagonally across each corner of the hem. This will strengthen them wonderfully.

KINK-INE

MADAM ROBINSON

A Beautiful Hair Dressing and Tonic for the Hair!

Read what Madam Robinson, the Famous Black Patti, Queen of the Opera, says of Kink-ine

PROF. ROBERTS, New York City, Dear Sir:

I have used your Kink-ine for the past year and my hair is growing very fast. I find it the most delightful hair dressing and tonic I have ever used, altogether different from the many cheap pomades and vaselines on the market. It makes my hair so beautiful, soft, silky, and has entirely removed all dandruff and stopped it from falling out and breaking off. And enables me to do it up in any of the many styles that I use on the stage. It does all you claim for it, and I would not be without it. Yours sincerely, MME. ROBINSON.

Kink-ine Hair Dressing is a *delightful perfumed* tonic *prepared* largely for the use of *colored people;* is guaranteed to be absolutely safe and harmless. It makes *harsh, stubborn, kinky, curly hair soft, silky* and *glossy,* enables you to comb it with ease and to dress it in any style that you may wish.

KINK-INE HAIR DRESSING by supplying the needed oils directly to the roots of the hair tones up and nourishes the scalp, increasing the growth and giving new life and vigor to the hair.

KINK-INE HAIR DRESSING is for sale at all druggists for 35c per bottle. If yourdruggist does not keep it have him order it for you; he can get it. If not, send me 50c. and I will send same to you, prepaid.

FREE OFFER

SPECIAL OFFER.—To prove the quality and superiority of our goods over all others, we will sell one full-size bottle of Kink-ine, price 35 cents, one cake of Kink-ine Soap, the best shampoo and Toilet Soap in the world, price 25 cents, both for only 50 cents, or six bottles and six cakes of soap for $3.00. Special offer good only at the following stores:

Henry Evins, 928 F street northwtst.

F. A. Tschiffeley, 485 Pennsylvania avenue northwest.

William H. Davis, 2001 Eleventh street northwest.

R. Ballinger, proprietor, 348 W. Fourteenth street, New York City.

POINTS ON HOME SURGERY.

Proper Treatment of What May Be Called Minor Accidents.

When a fishhook is caught in the flesh, if it be embedded beyond the barb, no attempt should be made to withdraw it, but the point should be moved forward until it emerges from the skin, when it may be cut off by means of a file or pair of pliers, and the balance of the hook withdrawn; or the line may be detached, the eye cut off and the whole hook pushed through the tissues.

If a crochet-hook has been thrust into the flesh—a not uncommon accident—no attempt should be made to withdraw it directly, but a large knitting-needle or darning-needle should be introduced alongside of it and placed against the hook, when both may be drawn out together without inflicting further injury.

Punctured wounds should be treated by means of hot fomentations, of poultices of compresses of tepid water. Torn or contused wounds heal much more slowly than cut or punctured wounds. Torn wounds should be thoroughly cleansed and the injured parts drawn together by means of adhesive plasters and bandages.

Care must be taken not to employ too strong compression. Either water dressing or lint saturated with sweet oil containing ten drops of carbolic acid to the ounce may be employed. If the parts have been badly bruised, hot fomentations should be applied.

Heat is essential in cases in which considerable portions of tissues have been nearly severed from the body, but have retained a sufficient amount of attachment to justify the attempt to secure union.

For contused wounds, carbolated vaseline spread on pieces of thin cloth, constitutes an excellent dressing. If there be a disposition of the injured part to become gangrenous or to slough, the parts should be kept immersed in water as hot as can be borne for a time, or treated with fomentations.

HOUSEHOLD HINTS.

Never mix French dressing until ready for use. The vinegar and oil will separate.

Boil six peach kernels in a quart of milk to be used for custard. It will improve the flavor.

Remove smoke stains from ivory by immersing it in bensine and going over it with a brush.

A good cook adds a teaspoonful of sugar to each quart of water in which corn, peas, squash, etc., are cooked.

Gruel, when properly prepared, should be but little thicker than cream and should be absolutely free from lumps.

Take time to put the blacking pot out of the way in its accustomed place, for thereby will a probable smutting be avoided.

Cut sheets of tinfoil and place under the flower vase doilies and you will have no trouble with any dampness affecting the best polished furniture.

One often hears complaints that the boiler rusts and ironmolds the clothes. To prevent this, as soon as the boiler is emptied rub well over with soap. This will not only prevent rust, it will also help to make suds for the next boiling.

Removing Vase Stains.

Glass flower vases are apt to become much stained in time, especially if such flowers as mignonette and forget-me-nots are left in them for a few days without changing the water. To remove the stains few methods are better than that of placing a handful of used tea leaves at the bottom of the vase with a little vinegar, and with the hand placed across the top shaking it until the marks have disappeared. If not completely eliminated, this should be repeated, while in addition a rag wound around a stick and pushed into the crevices will effectually remove the most obstinate stains.—Woman's Life.

HOWARD University

- School of Medicine -

1867. Rev. W. P. Thirkield, LL.D., 1908

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NOTICE.

To give everybody an opportunity to try Ford's Hair Pomade, and owing to occasional requests for a smaller size, we have decided to put up a 25c size in addition to our regular 50c size, either size mailed postpaid on receipt of price. Address, The Ozonized Ox Marrow Co., 153 E. Kinzie Street, Chicago, Ill. For further particulars see advertisement elsewhere in this paper.

All in the Serving.

Even an ordinary pudding of a creamy nature takes on a new appearance if served in the tall stemmed sherbet glasses. A tasty pudding served in this way at a recent dinner was made of chocolate topped with whipped cream. The pudding is made in the same way as the ordinary creamy baked rice pudding except that grated chocolate is added. A baked custard topped with whipped cream and dotted with maraschino cherries came to the table in sherbet glasses the other day.

German Bean Salad.

Take one quart of green beans; string and slice them. Boil till tender in mild salt water for twenty minutes; drain; put them in a dish; over them cut one onion fine; season with a little pepper. Take half cup vinegar, same of hot water. Put this on the beans. Then take small piece of bacon, cut to fine pieces, fry to crisp. This comes last over the salad. Stir up a little.

Neat Seams.

When putting a cuff on a sleeve or a ruffle on a dress or a flounce in a French seam, if, after you have stitched it once, instead of turning the seam in the center, take the making all off on the plain part of the material, you will have a nicer finish and a narrower seam and can stitch much straighter.

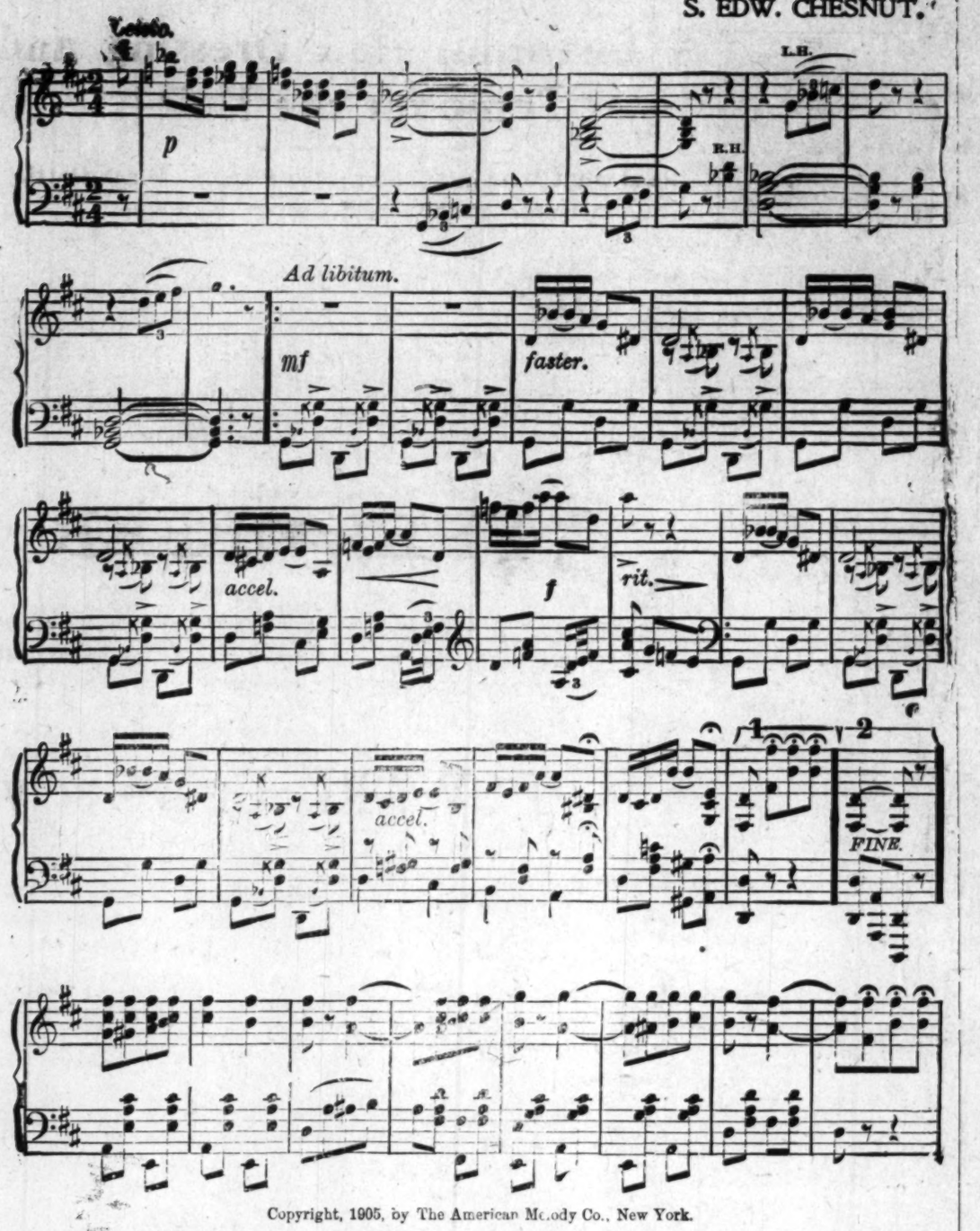
Strawberry Salad.

Choose the heart leaves of head lettuce; heap a few strawberries in each, dust them lightly with powdered sugar. Put a teaspoonful of mayonnaise on each portion and serve cut lemons with them.

To my friend Dolly Dutton.

AHKU.

CHINESE INTERMEZZO.

S. EDW. CHESNUT.

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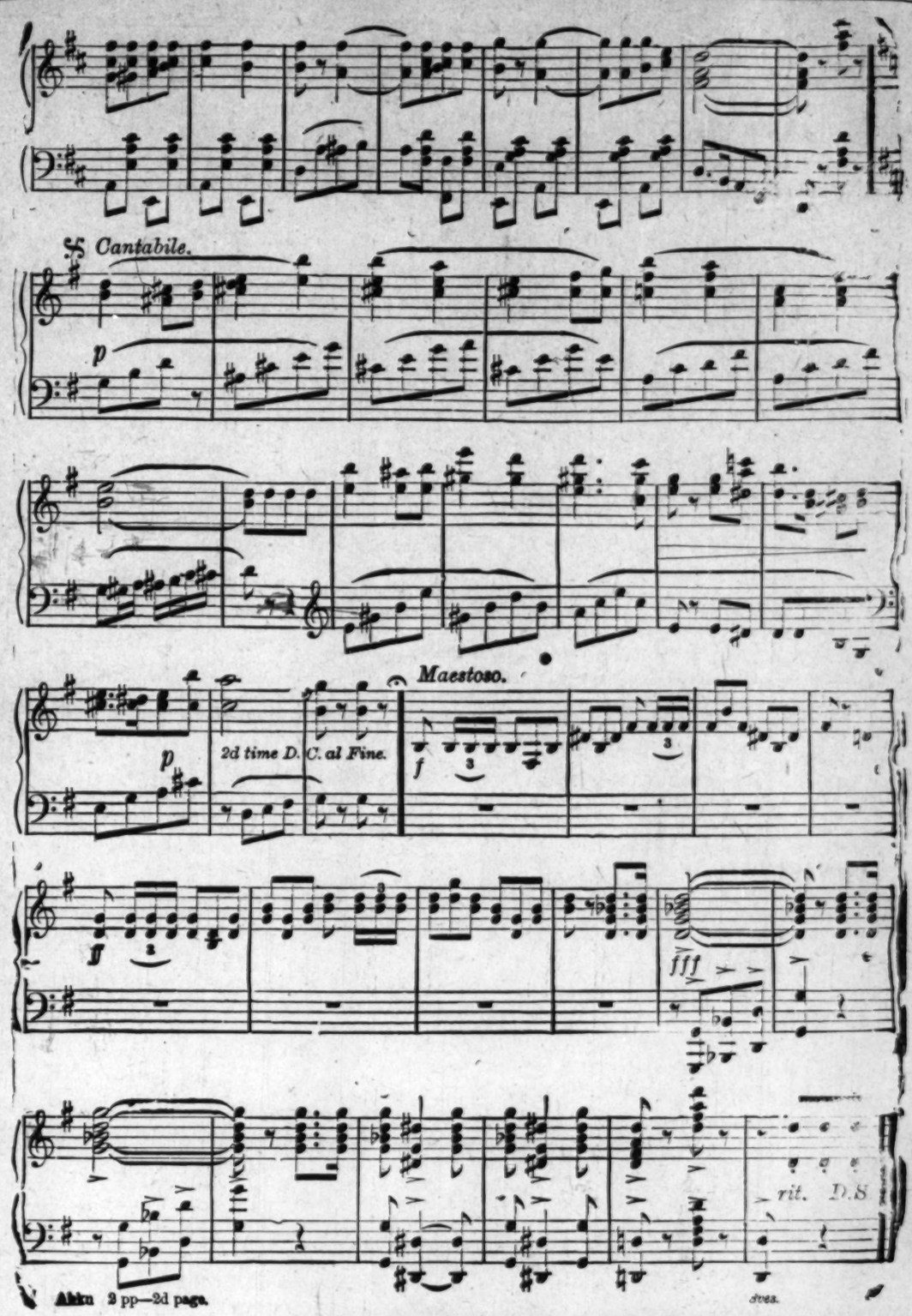
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Kleinert's Dress Shields are made in ten sizes, from size 1 to size 10. If your dealer does not keep the kind or size you want, send us 25c. for sample pair of either kind in size 3. If you want a larger size, add 5c. for each additional size.

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PAPER FOR VARIOUS ROOMS.

Wall Decorations to Add to the Cosiness of the Home.

Light but not bright should be the guiding note when selecting the papers with which to decorate the walls of your home.

Where there is light there is always a cheerfulness which nothing else can produce, but brightness of colors sooner or later will affect the nerves.

Where the rooms are small a small figured paper should be chosen, as this will make the rooms appear larger, and vice versa with the rooms which appear too large.

Here are a few suggestions: For the vestibule, a grove-like effect; for the halls, plain felt paper or tapestry design; for the bedrooms, a flowered design, with lighter or a darker body according to the amount of light admitted to a room.

For the parlor a quite decorative design; chosen with judgment to match furniture; for sitting room and dining room, arbor or orchard effects are effective and becoming; bathroom, kitchen and laundry are best painted.

One paper should not be placed over another, as disease germs breed there easily, and the thickness causes the paper to fall from the walls.

RECIPE FROM NEW ENGLAND.

Salt Codfish Dinner a Great Delicacy of That Section.

As served at one of New York's most noted hostelries the following arrangement that has codfish as a foundation is well worth sampling and passing on. The fish itself, to begin with, is of the best quality, thick and delicate. This is boiled on a fish tray or in a cloth, then taken up and placed in the center of a hot platter. Over it is poured a generous quantity of rich white sauce into which the riced yolk of a hard boiled egg has been stirred. A little fine minced parsley is now sprinkled over the fish and sauce, while around the edge of the platter are ranged slices of boiled beets, boiled carrots, two or three small boiled onions and small boiled potatoes. A sauceboat passed with the service of fish contains finely diced fat salt pork with some of its own fat. Tiny pickles accompany the dish also. It goes without saying that the dish should be served very hot.

Fig Preserves.

Take the figs when nearly ripe and cut across the top in the form of a cross. Cover with strong salted water and let stand three days, changing the water every day. At the end of this time cover with fresh water, adding a few grape or fig leaves to color, and cook until quite green. Then put again in cold water, changing twice daily, and leave three days longer. Add a pound granulated sugar to each pound figs, cook a few moments, take from the fire and set aside two days. Add more sugar to make sweet, with sliced and boiled lemon or ginger root to flavor, and cook until tender and thick.

Do Not Knead Bread.

Many people do not make their own bread because they cannot knead it properly, not knowing that a superior quality of bread can be made without this labor. Mix your sponge in the usual way and when it rises stir in with a wire fork enough flour to roll. First flour the bowl and dip your chopping knife into flour; chop the bread sponge by drawing the knife through it, but do not pound it, adding more flour as needed. When it has been cut so that pieces are about a half inch square put together smoothly enough for each loaf and put into pans to rise for baking.

For Rough Irons.

Often the irons will become either rough or rusty and it is most annoying to try to iron with them. To a flat board nail a long strip of sandpaper and use this for smoothing the irons on, if you find that the beeswax does not accomplish this. If the sandpaper is not convenient, sprinkle a little salt on a folded newspaper and rub the irons on this. Then wipe them with a cloth and finally rub with the wax. Ironing will be a pleasure if the irons are treated in this manner.

Keeps Varnish Polished.

One housekeeper who is successful in keeping her furniture in polish washes the varnished wood frames twice a year with potato water and then rubs them dry and bright with woolen cloths. The piano receives the same treatment. The potato water is prepared by soaking uncooked potatoes sliced thin in cold water for two or three hours and then straining the water.

Baby's Robe.

I had constant trouble in keeping the laprobe up well around my baby while she rode in her buggy and tried this scheme: Near the top edge of the robe about four inches either side of the center I tacked a tape long enough to tie easily around baby's waist. I tie these tapes after she sits down in her buggy and I have no more trouble with the robe slipping down.

Strawberries and Lettuce.

Make cups of the white heart leaves of crisp lettuce by crossing the stem ends. Pile a few big red strawberries in the center of each cup, and dust with powdered sugar. Put a teaspoonful of mayonnaise dressing on a leaf of each cup.

W. B. Reduso CORSETS

The Perfect Corset for Large Women

It places over-developed women on the same basis as their slender sisters. It tapers off the bust, flattens the abdomen, and absolutely reduces the hips from 1 to 5 inches. Not a harness—not a cumbersome affair, no torturing straps, but the most scientific example of corsetry, boned in such a manner as to give the wearer absolute freedom of movement.

New W. B. Reduso No. 770. For large tall women. Made of white coutil. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

New W. B. Reduso No. 771. Is the same as No. 770, but is made of light weight white batiste. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

New W. B. Reduso No. 772. For large short women. The same as No. 770, except that the bust is somewhat lower all around. Made of white coutil, hose supporters front and sides Sizes 20 to 36. **Price $3.00.**

New W. B. Reduso No. 773, is the same as No. 772, buti made of light weight white batiste. Hose supporters front and sides. Sizes 20 to 36. **Price $3.00.**

Ask any dealer anywhere to show you the new W. B. "hip-subduing" models, which will produce the correct figure for prevailing modes, or any of our numerous styles which are made in such a variety as to guarantee perfect fit for every type of figure.

From $1.00 to $3.00 per pair.

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WANTED—A RIDER AGENT IN EACH TOWN and district to ride and exhibit a sample Latest Model "Ranger" bicycle furnished by us. Our agents everywhere are making money fast. *Write for full particulars and special offer at once.*

NO MONEY REQUIRED until you receive and approve of your bicycle. We ship to anyone, anywhere in the U. S. *without a cent deposit* in advance, *freight freight*, and allow **TEN DAYS' FREE TRIAL** during which time you may ride the bicycle and put it to any test you wish. If you are then not perfectly satisfied or do not wish to keep the bicycle ship it back to us at our expense and *you will not be out one cent.*

FACTORY PRICES We furnish the highest grade bicycles it is possible to make at one small profit above actual factory cost. You save $10 to $25 middlemen's profits by buying direct of us and have the manufacturer's guarantee behind your bicycle. **DO NOT BUY** a bicycle or a pair of tires from *anyone* at *any price* until you receive our catalogues and learn our unheard of *factory prices* and *remarkable special offers* to **rider agents.**

YOU WILL BE ASTONISHED when you receive our beautiful catalogue and study our superb models at the *wonderfully low prices* we can make you this year. We sell the highest grade bicycles for less money than any other factory. We are satisfied with $1.00 profit above factory cost.

BICYCLE DEALERS, you can sell our bicycles under your own name plate at double our prices. Orders filled the day received.

SECOND HAND BICYCLES. We do not regularly handle second hand bicycles, but usually have a number on hand taken in trade by our Chicago retail stores. These we clear out promptly at prices ranging from $3 to $8 or $10. Descriptive bargain lists mailed free.

COASTER-BRAKES, single wheels, imported roller chains and pedals, parts, repairs and equipment of all kinds at *half the usual retail prices.*

$8.50 HEDGETHORN PUNCTURE-PROOF SELF-HEALING TIRES A SAMPLE PAIR TO INTRODUCE, ONLY **$4.80**

The regular retail price of these tires is $8.50 per pair, but to introduce we will sell you a sample pair for $4.80 (cash with order $4.55).

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NAILS, Tacks or Glass will not let the air out. Sixty thousand pairs sold last year. Over two hundred thousand pairs now in use.

DESCRIPTION: Made in all sizes. It is lively and easy riding, very durable and lined inside with a special quality of rubber, which never becomes porous and which closes up small punctures without allowing the air to escape. We have hundreds of letters from satisfied customers stating that their tires have only been pumped up once or twice in a whole season. They weigh no more than an ordinary tire, the puncture resisting qualities being given by several layers of thin, specially prepared fabric on the tread. The regular price of these tires is $8.50 per pair, but for advertising purposes we are making a special factory price to the rider of only $4.80 per pair. All orders shipped same day letter is received. We ship C. O. D. on approval. You do not pay a cent until you have examined and found them strictly as represented.

We will allow a **cash discount** of 5 per cent (thereby making the price **$4.55** per pair) if you send **FULL CASH WITH ORDER** and enclose this advertisement. We will also send one nickel plated brass hand pump. Tires to be returned at **OUR** expense if for any reason they are not satisfactory on examination. We are perfectly reliable and money sent to us is as safe as in a bank. If you order a pair of these tires, you will find that they will ride easier, run faster, wear better, last longer and look finer than any tire you have ever used or seen at any price. We know that you will be so well pleased that when you want a bicycle you will give us your order. We want you to send us a trial order at once, hence this remarkable tire offer.

Notice the thick rubber tread "A" and puncture strips "B" and "D," also rim strip "H" to prevent rim cutting. This tire will outlast any other make—SOFT, ELASTIC and EASY RIDING.

IF YOU NEED TIRES don't buy any kind at any price until you send for a pair of Hedgethorn Puncture-Proof tires on approval and trial at the special introductory price quoted above; or write for our big Tire and Sundry Catalogue which describes and quotes all makes and kinds of tires at about half the usual prices.

DO NOT WAIT but write us a postal today. **DO NOT THINK OF BUYING** a bicycle or a pair of tires from anyone until you know the new and wonderful offers we are making. It only costs a postal to learn everything. Write it **NOW.**

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Beautiful women in the world of fashion keep their hair healthy and beautiful by regular use of this peerless French preparation.

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NEW CAKE RECIPES

PLEASING CONFECTIONS FOR THE TEA TABLE.

Almond, Cocoa and Pineapple Some of the Most Popular Ingredients —Austrian Puffs a Delicacy Well Recommended.

Almond Cakes.—The whites of six eggs, one pound of pulverized sugar, one ounce of ground cinnamon, a pound of almonds, blanched and chopped fined, and the grated rind of one lemon. Mix all together until quite stiff; roll moderately thin, using as little flour as possible; cut in the shape of stars and bake in a slow oven.

Cocoa Cake.—Use one-half cup of butter, one cup of sugar, two eggs, three-fourths cup of milk, three tablespoonfuls of cocoa, one teaspoonful of vanilla, one and one-half to two cups of sifted flour, two teasponfuls of baking powder. Rub the butter to a cream, add the sugar, beat well, add the beaten yolks of the eggs. Sift the baking powder and cocoa with part of the flour, and add flour and milk alternately. Make the batter stiff enough to drop; add lastly the beaten whites of the eggs. Pour the mixture into a well buttered pan, and bake in a moderate oven from 30 to 40 minutes.

Pineapple Cake.—Cream one cup of butter with two cups of sugar, half cup of milk, six eggs beaten separately, three cups of flour, sifted with two teaspoonfuls of baking powder, mix well, and bake on jelly tins. Make thick boiled icing, in which squeeze the juice of two oranges. Spread thickly over the layers of the cake, and sprinkle with grated pineapple.

Austrian Puffs.—Two ounces pounded almonds, two ounces clarified butter, two ounces of sifted sugar, two tablespoonfuls flour, the yolks of two eggs, one-half pint cream. Flavor with rose or orange flower water. Beat all together, butter the pans, fill them only half full, and bake one-half hour in a slow oven.

Fig Cake.—One and one-half cups powdered sugar and one-half cup butter, creamed, one and one-half cups sweet milk, whites of eight eggs, three cups flour, thoroughly sifted with two teaspoonfuls baking powder. Beat the eggs to a stiff froth, and add the flour. Cut up the figs and let boil until a sirup is formed, spread on when cool. Favor cake and frosting with vanilla, and spread figs between layers.

Lemon Cake.—Cream half cup butter with two cups sugar, the yolks of six eggs, and one whole egg, half a teaspoonful baking powder, half a cup of sweet milk, four cups of flour, sifted twice, the grated rind and juice of one lemon or one orange. Beat for several minutes, and pour into baking tin. Bake from 30 to 40 minutes.

Perverse, But Plausible.

When the house cleaning season comes it has always been customary to start from the top of the house and work down until the cellar is reached, but there is a "show" housewife who does not carry out this plan. She first cleans the top room of the house, then the cellar, finishing with the first floor.

Her reason for doing this is because in cleaning the cellar, the dirt from the coal, etc., works its way up through the registers to the floor above, and when the first floor is cleaned before the cellar, she is compelled to go over it again, owing to the dust that settles on carpets and furniture.

This is plausible and sounds like good reasoning.

Test for Butter.

To find out whether butter is pure, What To Eat gives the following method: Place a small piece in a large iron spoon and heat gently over a flame. If the butter foams freely on heating, it is butter, while if it sputters and crackles like hot grease without foaming, it is oleomargarine or renovated butter. Another way to examine sample is to put it in a small bottle, and then place the bottle in boiling water for five or six minutes. If the sample is butter the curd will have settled, leaving the fat perfectly clear, while if it is a substitute the fat is cloudy or milky.

A Delicious Icing.

Put on a cup of granulated sugar with a half cup of water, let it boil without stirring until it spins a heavy thread.

Beat very stiff the white of one egg and into it pour slowly the hot sugar. Let the sirup cool a little before putting it in the egg or it will cook it. Beat steadily until the icing is smooth and creamy.

Just before it is too cold to stir longer add one ounce each of candied cherries, chopped citron, candied pineapple and blanched almonds.

Chocolate Bars.

Beat six yolks with one cup of powdered sugar until light, add the juice of one lemon, beat five minutes. Have ready four tablespoons of flour, one teaspoon of cinnamon, one of baking powder sifted twice. Add to the egg mixture, fold in whipped whites of six eggs. Bake in two thin layers. Put together as soon as done with white icing. When cold cut in squares or oblongs and ice with chocolate icing.

Sponge Drops.

Beat to a froth three eggs and add one cupful sugar, beat five minutes; stir into this 1½ cupfuls of flour in which one teaspoonful of cream of tartar and one-half teaspoonful of soda are thoroughly mixed; flavor with lemon; butter tin sheets and drop by spoonsful about three inches apart.

Annual Annouucemen'

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Everybody has some friend whom they wish to make happy. It may be mother or father, sister or brother. It may be a wife, or it may be a sweetheart — and no better time than Christmas is so appropriate — so suggestive. Nothing makes one feel happier than to gladden the heart of another.

Our stock of Jewelry and Bric-a-brac is now complete. Each individual piece has been carefully selected and we feel satisfied thata visit from you will bear us out that we have as fine a selection as can be found anywhere. Why not give us a call tomorrow?

Any article that you may select will be laid aside and deliveredwhen wanted. Experienced clerks. Polite attention.

WATCHES

We mention here but a few of our specials.

Gnetlemen's 20-year Gold Filled American Stem Winders and Setters, $10.

Ladies' 20-year Gold Filled Stem Winders and Setters, $10.

Gentlemen's 14-karat Solid Gold American Stem Winders and Setters, as cheap as $35.

Children's Solid Silver Watches with Pin Attachment, $3.50; regular price, $4.50.

Ladies' Solid Gold Watches, Open Face, $8.00.

Boys' Solid Silver Watches, $5.00 up.

DIAMONDS.

Put Your Money in Diamonds. No Better Investment Today.

Prices in the Diamond market are advancing, but OUR PRICES HAVE'NT BEEN ADVANCED in some time. We still have a large collection of superb Diamonds which we bought a considerable time ago at lower prices than prevail today.

We shall not advance prices on these stones. We are merchants and not speculators, and our fair percentage of profit is all we ask. So, as long as these Diamonds last, it will be possible to buy them here under the regular market for fine stones.

Ladies' Diamond Rings, $5.00 to $150.

Ladies' Diamond Brooches, $5.50 to $1,000.

Diamond Earrings, $15.00 to $500.00.

Diamond Scarf Pins, $7.00 up.

Diamond Cuff Buttons, $7.00 up.

Diamond Studs, $10.00 up.

We have Ladies' Handsome Diamond Rings set in Tiffany Mounting, which we are selling at $30.00. This will make an appropriate present for Christmas. Every stone a ball of fire.

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Use Hines Cloth Casket.

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ALL WORK FIRST CLASS. TERMS MOST REASONABLE.

EIGHTEENTH AND R STREETS, N. W.

SAVES [illegible]

NEW COOKING UTENSIL THAT IS HANDY.

By This Device Three Dishes May Be Prepared at Once in the Same Frying Pan — Welcomed by Many.

The New Frying Pan.—For the woman who cooks for two a great convenience will be found in the new frying pan, in which it is possible to prepare more than one dish at a time, thus saving fuel, utensils and trouble. A picture in a recent magazine shows a simple frying pan, with ordinary handle and different only in having a partition in the center bent in the shape of a broad V. Another straight piece goes from the point of the V to the other side of the pan. This makes three compartments, and permits the cooking of three dishes at once.

For the bachelor girl in cramped quarters who gets her own breakfast, any device is a help. Often her room or studio is equipped with only one gas burner, and it must be made to do as much service as possible in a limited time. Among the girls at the Art institute there are many who cook their own meals with slim paraphernalia. An actress in the "Road to Yesterday" company, recently said: "Many of us prefer to breakfast in our rooms rather than bother to dress and go to the hotel dining room early in the day."

She proudly produced a tin cup and a spirit lamp "by aid of which," she said, "I can, in the course of human events, boil an egg and make a cup of coffee." Her ambition was to have a small gas burner and tube and a little frying pan of her very own. "Think of the Welsh rabbit I could make, after the play," she said. To such a girl and to thousands of her kind this new frying pan ought to be very welcome.

Polish Tarts.—Roll some good puff paste very thin. Cut into three-inch squares. Brush each square with the white of an egg, then fold the corners so that they all meet in the middle. Brush over all with the white of an egg, sift sugar over them and bake in a quick oven. When done, drop a spoon of jam or jelly in the center where the ends join.

Dried Peach Pie.—Until the fresh peaches get a bit cheaper, the average housewife will make her family content with pie made of the dried fruit. This is really very nice if carefully prepared. To the stewed and sweetened fruit add some sweet cream and a little butter. This, with some spice, makes the pie delicious, and is well worth the trouble and trifle of added cost.

Cocoanut Pyramids.—These can be made in ten minutes in the afternoon if company comes in for a cup of tea. Beat the whites of two eggs with one-half pound of powdered sugar; beat well, until they will "stand alone." Then beat in one-half cup of dessicated (or grated) cocoanut and shape into pyramids. They require no cooking, but should be placed in a greased tin, or on paper, and browned in a quick oven.—Chicago Journal.

W. Sidney Pittman Architect

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Uses of Paper.

The careful housewife has a use for everything, and the daily papers are by no means an inconsiderable factor toward insuring a clean kitchen. For instance, a supply of paper folded in eight and hung up over the kitchen sink will be found convenient to slip under a hot kettle that has just been lifted from the stove.

A store of full-sized printed sheets should likewise be kept in the kitchen table drawer, so that there is always one handy to spread over the table if necessary during work, which can be afterward burnt.

Prunes Without Sugar.

I wonder how many housewives know that prunes require absolutely no sweetening. I found by accident that if they are cooked slowly for "hours and hours" there is a sugar from them that nature provides as a sweetening. In other words, "they sweeten themselves," and if cooked long enough are covered with a rich syrup, without one grain of sugar being added to them. The flavor is also improved by this method of cooking them, and the oftentimes despised prune sauce becomes an enjoyable addition to the table.—Boston Post.

Mint Crackers with Tea.

An English fancy this, and a very taking one. Mix into a dough one cupful butter and three of sugar creamed together, three well-beaten eggs, a cupful of milk, two teaspoonfuls baking powder sifted with six cupfuls flour and a tablespoonful finely minced mint. Roll very thin, cut into squares and bake in a hot oven to a light brown.

Apple Custard Pie.

One large cup real wet, sour apple sauce, one cup sugar and the yolks of two eggs. Beat all together and bake in one crust as a custard pie. When done frost with the whites of two eggs and one tablespoon of sugar beaten stiff. Set in oven to brown.

English Mint Sauce.

The English make their mint sauce with the addition of broth or consomme. To a handful of the finely minced leaves they add a half cupful each of water and broth, then four tablespoonfuls vinegar, a tablespoonful salt and a teaspoon of sugar. Mix well.

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Call and inspect our new and modern stable.

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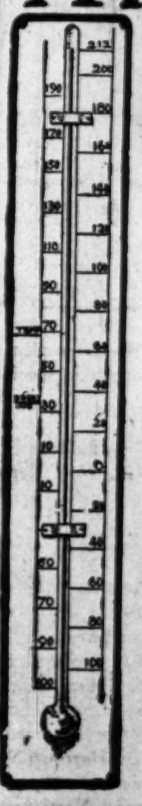

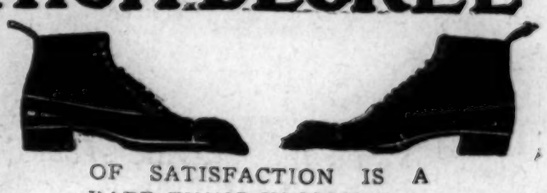

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1891 1908

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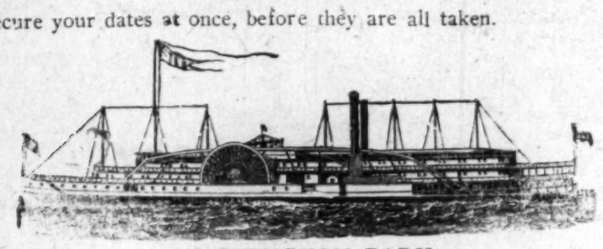

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The River Queen makes daily trips to Washington Park at 10 a.m., 12 m., and 2, 4, 6, and 8 p.m.

For particulars address Lewis Jefferson, General Manager, Seventh and N Streets Wharf.

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Life-size portraits in oil, pastel and water colors.

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I am pleased to advise you that I have bought the controlling interest in the "Kink-ine Hair Tonic," the great hair grower and straightener, and in future will see that your orders are filled promptly.

To show you that I mean business and that I will appreciate your trade, will make you the following Special Offer, good only for sixty days. Send me Express or Postoffice Money Order for $3.00 and I will send you at once One Dozen Kink-ine Straightener, worth $4.20, and One Dozen Kink-ine Soap, worth $3.00. Remember, you are getting for only $3.00, $7.20 worth of goods, and that this offer is positively only good for sixty days from this date.

When ordering please be sure and remit by Express or Postal Money Order, and make all orders payable to me; also address all communications to me personally.

Trusting that I will have the pleasure of serving you with this Special Offer, I am,

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343 West 14th St., New York.

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1313 T street northwest; three handsomely furnished rooms; all modern improvements; best neighborhood, and convenient to all car lines; gentlemen preferred; terms reasonable. Mrs. Clora Hartman, No. 1313 T street northwest.

1348 Wallach Place Northwest; bay-window front room, newly papered and well furnished; modern improvements; suitable for two gentlemen; with or without board: exceptional terms to permanent tenant. Mrs. R. W. Thompson.

LEGAL NOTICES.

ARMOND W. SCOTT, ATTORNEY.

Supreme Court of the District of Columbia.

Holding a Probate Court.

No. 15327. Administration.

This is to give notice that the subscriber, of the State of Virginia, has obtained from the Probate Court of the District of Columbia letters testamentary on the estate of Fannie E. Smyth, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber, on or before the 12th day of June, A. D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Clara H. Smyth,

908 North 29th Street,

Richmond, Va.

Attest: W. C. Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

Armond W. Scott, Attorney.

THOMAS WALKER, ATTORNEY.

SUPREME COURT OF THE DISTRICT OF COLUMBIA.

HOLDING A PROBATE COURT

Estate of Rebecca S. Nichols, Deceased

No 15291 Administration

Application having been made herein for probate of the last will and testament of said deceased, and for letters of administration on said estate, by Louise S. Nichols it is ordered this 25th day of June, A. D. 1908, that John H Nichols, Howard E. Nichols, Clarence H. Nichols, Effie J. Curry, Lula Fernandez, Franklin O. Nichols, Hugh N. Nichols, Bernard Nichols, Carroll Nichols, Ernest Nichols, Rudolph Nichols, Mary Nichols, (Mrs.) Mary Nichols and all others concerned, appear in said Court on Tuesday, the 28th day of July, A. D. 1908, at 10 o'clock, A. M., to show cause why such application should not be granted. Let notice hereof be published in the "Washington Law Reporter" and The Washington Bee once in each of three successive weeks before the return day herein mentioned—the first application to be not less than thirty days before said return day.

Ashley M. Gould, Justice.

W. C. Taylor, Deputy Register of Wills for the District of Columbia, Clerk of the Probate Court.

Thomas Walker, Attorney

WM. L. POLLARD, ATTORNEY.

Supreme Court of the District of Columbia,

Holding Probate Court.

No. 15358. Administration.

This is to give notice, that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of administration on the estate of Randolph Brown, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated, to the subscriber on or before the 30th day of June, A. D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under my hand this 30th day of June, 1908.

Eliza Saunders,

515 3rd St S. W.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

William L. Pollard,

Attorney.

WM. L. POLLARD, ATTORNEY.

SUPREME COURT OF THE DISTRICT OF COLUMBIA.

Holding Probate Court.

No. 15385. Administration.

This is to give notice that the subscriber, of the District of Columbia, has obtained from the Probate Court of the District of Columbia, letters of admiistration on the estate of Alice Brown, late of the District of Columbia, deceased. All persons having claims against the deceased are hereby warned to exhibit the same, with the vouchers thereof, legally authenticated to the subscriber, on or before the 13th day of July, A.D. 1909; otherwise they may by law be excluded from all benefit of said estate.

Given under my hand this 13th day of July, 1908.

Annie T. Brown,

413 You St. N. W.

Attest: James Tanner, Register of Wills for the District of Columbia, Clerk of the Probate Court.

Wm. L. Pollard, Attorney.

Suburban board at Lincoln, D. C. Chapman's Cottage and Annex now open for the season of 1908. Especially desirable for persons working in the city wishing to board out of town.

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If you have Headache Try One
They Relieve Pain Quickly, leaving no bad After-effects
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If your druggist will not supply you with the genuine send us, express or postal money order, 50 cents for regular size or 25 cents for small size bottle and give us your druggist's name and address. We will forward bottle prepaid to any point in U. S. A. by return mail on receipt of price. Address

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